

Easy Baked Cinnamon Sugar Donut Holes

Recipe adapted from [Instrupix](#)

Original recipe: <https://www.instrupix.com/easy-baked-donut-holes-made-with-pillsbury-biscuits/>

Servings: 32 donut holes

Overview: Using refrigerator biscuit dough, cut each circle into quarters and form them into balls. Then roll the dough in melted butter then in a cinnamon-sugar mixture to bake. Serve with dipping sauces, if desired.

Ingredients

- 1 can Pillsbury Biscuits (8 biscuits)
- 6 Tbsp butter (can cut into smaller pieces for melting)
- 1/2 cup sugar
- 1 Tbsp cinnamon

Instructions

- Preheat your oven to 350 degrees and line a cookie sheet with parchment paper.
* *See Notes Below*
- Open the can of biscuit and cut each biscuit into 4 equal quarters. Roll them into balls.
- Melt the butter in a bowl in the microwave.
- In a separate bowl, mix the cinnamon and sugar together in a separate bowl.
- Drench the dough balls into the butter and then roll them around in the cinnamon sugar mixture.
- Place each one on the lined cookie sheet. Give a little space in between each for a crispier result.
- Bake for 15-20 minutes.
- Eat alone or dip in a fruit or chocolate sauce.

Recipe Notes

- The dish you choose for this recipe will greatly affect the texture and cook time of the dough. The original recipe suggestions baking these in a greased, shallow baking dish instead of on a parchment-lined cookie sheet (which is our recommended method).
- If your dough is touching, you will get soft donut holes that need a little more bake time; leaving space in between each donut hole will give you a crispier, more even result.

Dipping Sauces

You can make one or both!

Jelly Dipping Sauce

- 1/2 cup fruit jam or jelly (we like strawberry)
- 2 Tbsp. water or apple juice
- Whisk together in a small bowl and serve.

Chocolate Dipping Sauce

You can use **Hershey's syrup** for dipping or make this one:

- 4 oz bittersweet chocolate, chopped –OR– 4 oz (1/2 cup) semisweet chocolate chips
- 4 oz milk chocolate, chopped (or use milk chocolate chips)
- 1 1/2 tsp corn syrup
- 1 cup heavy cream
- In a small saucepan, combine all the ingredients over low heat.
- Heat until chocolate is melted, stirring frequently. Remove from the heat and stir until sauce is well blended and smooth.
- Serve donuts alongside chocolate sauce for dipping.
- The chocolate sauce can be made up to one week in advance and stored in the refrigerator.

Source: <https://whatshouldimakefor.com/baked-cinnamon-mini-donuts/>

Tools Needed:

- Cookie sheet
- Parchment paper
- Measuring cups (liquid and dry)
- Measuring spoons
- Microwave-safe bowl (for melting butter)
- Knife (butter knife is fine)
- Cutting board or plate (to cut the biscuits)
- Fork (to lift the dough out of the melted butter)
- Spoon (to open the biscuit can and then to help handle the donuts)
- 2 small bowls (1 for cinnamon sugar mixture, 1 for jelly sauce)
- Whisk (or fork) to mix jelly sauce
- Medium pot (for chocolate sauce)
- Whisk (or wooden spoon) to stir chocolate mixture
- Medium heat-proof bowl (to put the chocolate mixture in after heating on the stove)
- Wire cooling rack

We also recommend this Chanukah baking recipe for another time:

[Chanukah Churros with Dipping Jelly](#)