



Air Fryer Apple Crisp

Description

Ingredients:

- Peel and slice enough apples to cover the bottom of the air fryer basket.

Topping:

- 2 eggs
- 3/4 cup sugar (reserve 1/4 cup, and to this, add 1 teaspoon cinnamon)
- 2 tablespoons melted butter or margarine
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract

Preparation:

1. In a bowl, mix all topping ingredients (except reserved cinnamon sugar).
2. Sprinkle the reserved cinnamon sugar over the sliced apples.
3. Pour the topping mixture over the apples in the air fryer basket.
4. Set the air fryer temperature to 350°F (175°C) for a couple of minutes.
5. Place the basket with the apple mixture in the air fryer
6. Air fry at 350°F (175°C) for about 20-25 minutes or until the topping is firm and golden brown. and enjoy your delicious Air Fryer Apple Crisp!

Note: Cooking times may vary depending on the model and size of your air fryer, so keep an eye on it as it cooks and adjust accordingly.

Category

1. Air Fryer Recipes

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