



Chocolate Fudge Air Fryer Brownies

Description

Ingredients

- 1/2 cup butter, melted & unsalted
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1/2 cup all-purpose flour
- 1/3 cup cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon Kosher salt
- 1/2 cup chocolate chips, optional

Instructions

- Preheat the Air Fryer: Preheat your air fryer to the appropriate temperature for baking brownies, usually around 325°F (163°C).
- Prepare the Batter: In a mixing bowl, cream together softened unsalted butter and granulated sugar until light and fluffy. Beat in eggs and vanilla extract until well combined. Gradually add the dry ingredients (all-purpose flour, cocoa powder, baking powder, and salt), mixing until just incorporated.
- Bake in the Air Fryer: Pour the brownie batter into a greased and lined baking pan that fits comfortably in your air fryer basket. Carefully place the pan in the preheated air fryer and cook the brownies for 20-25 minutes, or until the edges are set and a toothpick inserted into the center comes out with a few moist crumbs attached.
- Cool and Serve: Once baked, remove the brownies from the air fryer and let them cool in the pan for a few minutes. Then, transfer them to a wire rack to cool completely before slicing into

squares. Enjoy your deliciously fudgy air fryer brownies!

Equipment

- Air Fryer
- Baking Pan
- Cooking Spray

Notes

Note: The exact time is going to depend on the air fryer you are using and the pan that you are using. Continue to air fry until they are cooked through.

Category

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