



Air Fryer Grilled Peaches

Savannah · 28/09/2024



Prep Time

18 mins

Difficult

Medium

Servings

6

Description

These grilled peaches are stuffed and made in the air fryer I like mine simple I just pour cream over them But feel free to top them off with whipped cream or ice cream

Ingredients

- - ¼ cup quick-cooking oats - 2 tablespoons melted butter - 2 teaspoons brown sugar - 1 teaspoon ground cinnamon - 1 teaspoon vanilla extract - 3 medium peaches
- halved and pitted

Instructions

1. Preheat the air fryer to 350 degrees F (175 degrees C). Combine oats
2. butter
3. brown sugar
4. cinnamon
5. and vanilla in a small bowl. Set aside. Spoon out some of the flesh of the peaches. Place peaches skin side up into the air fryer basket. Air fry for 5 minutes. Turn peaches over and spoon 1/2 tablespoon of the oat mixture into each cavity. Air fry until oats are golden brown and crispy
6. 2 to 3 minutes more.