



Air Fryer Apple Crisp

Savannah · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

2

Description

Warm apple crisp screams fall and using an air fryer is ideal for a small portion Any variety or combination of apples work Top with ice cream for even more indulgence

Ingredients

— - ½ teaspoon unsalted butter - 2 cups diced apples - 3 tablespoons water - ½ tablespoon white sugar - ½ teaspoon ground cinnamon - 1 pinch salt - 2 tablespoons rolled oats - 2 tablespoons all-purpose flour - 2 tablespoons brown sugar - 1 tablespoon melted unsalted butter

Instructions

1. Preheat an air fryer to 350 degrees F (175 degrees C) according to manufacturer's instructions. Butter a small oven-safe dish that will fit into the air fryer. Combine apples
2. water
3. sugar
4. cinnamon
5. and salt in a small bowl. Add to the prepared dish and cover tightly with aluminum foil. Place the dish inside the air fryer and set the timer for 10 minutes. Remove the foil and stir. Replace foil and set timer for another 10 minutes. Meanwhile
6. combine rolled oats
7. flour
8. brown sugar
9. and butter in a small bowl. Mix with a fork until crumbly. Open the air fryer and remove the foil. Sprinkle topping on apples. Close the air fryer and set the timer for 5 minutes. Remove apple crisp from the air fryer and cool slightly.