

Air Fryer Apple Crisp with Oatmeal Streusel

Savannah · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

Air fry your apple crisp for a super crispy oatmeal streusel topping and a soft and moist apple center Top with ice cream or whipped cream and caramel sauce or eat it straight out of your air fryer

Ingredients

- - 2 ½ cups peeled
- cored
- and diced apples - ¼ cup brown sugar - 1 tablespoon salted butter
- melted - 1 teaspoon vanilla extract - 1 teaspoon ground cinnamon - ? teaspoon ground nutmeg - ?
teaspoon salt - cooking spray - ¼ cup quick-cooking oats - ¼ cup all-purpose flour - ¼ cup brown sugar - ¼ cup
salted butter
- cubed - ¼ teaspoon ground cinnamon - ? teaspoon salt

Instructions

1. Preheat an air fryer to 350 degrees F (175 degrees C). Combine apples
2. brown sugar
3. butter
4. vanilla
5. cinnamon
6. nutmeg
7. and salt in a bowl. Toss and stir until apples are coated. Spray 4 individual-sized ramekins with nonstick cooking spray. Divide apple mixture evenly among all 4 ramekins. Cover with foil and air fry until apples are tender
8. about 20 minutes. Meanwhile
9. make streusel in the same bowl by combining oats
10. flour
11. brown sugar
12. butter
13. cinnamon
14. and salt. Use your hands to combine streusel. Place in the refrigerator until ready to use. Remove ramekins from the air fryer
15. divide streusel evenly on top of the apples
16. and air fry
17. uncovered
18. until streusel is a golden brown
19. 5 to 7 minutes. Cook's Note I have an air fryer oven
20. so I can place all 4 ramekins in the air fryer at once. If you have a regular air fryer with a basket
21. you may need to cook in 2 batches.