



Air Fryer Blueberry Crisp

Savannah · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

2

Description

No need to heat up the whole kitchen just to make dessert Your air fryer will have this crisp ready in no time This makes two servings perfect for smaller air fryers but feel free to double the recipe

Ingredients

- - 1 cup frozen blueberries - 2 teaspoons all-purpose flour - 1 teaspoon lemon juice - 1 pinch salt - Topping: - 3 tablespoons quick-cooking oats - 1 ½ tablespoons all-purpose flour - 1 ½ tablespoons brown sugar - ½ teaspoon ground cinnamon - 1 ½ tablespoons salted butter
- softened

Instructions

1. Preheat an air fryer to 360 degrees F (180 degrees C). Combine blueberries
2. flour
3. lemon juice
4. and salt in a small bowl. Toss to coat
5. then divide the mixture between two 1-cup ramekins. Combine oats
6. flour
7. brown sugar
8. and cinnamon for the topping in a small bowl. Mix in softened butter using a fork until mixture is crumbly. Sprinkle over the blueberries. Place the ramekins in the air fryer basket and cook until the blueberries are warmed throughout and topping is golden brown
9. 12 to 14 minutes. Cook's Note I find the blueberries to be sweet enough
10. but you can add 1 teaspoon of white sugar to the fruit for more sweetness. Use any frozen fruit you like
11. just be aware that larger chunks of fruit will take longer to cook.