



50

RECIPES
FOR YOUR
AIRWISE FRYER

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50 RECIPES

FOR YOUR AIRWISE FRYER

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Pepper Crusted Steak

Ingredients:

2 boneless top sirloin steaks
crushed black peppercorns
coarse sea salt
3 tbsp melted butter



Directions:

Rub steaks with black pepper and salt on both sides. Refrigerate for 15 minutes.

Line the air fryer basket with perforated parchment paper (optional). Place steaks in the air fryer basket and air fry at 350°F for 6 minutes. Brush steaks with melted butter, turn steaks and butter the other side. Continue to cook for 2 minutes.

Steak Fajitas

Ingredients:

2 tbsp olive or avocado oil
¼ tsp chili powder
¼ tsp garlic powder
¼ tsp oregano
½ tsp ground cumin
2 tsp salt
1 tsp pepper
½ medium yellow onion
1 large or 2 small bell peppers
1 lb skirt steak
tortillas
Cotija cheese (optional)

Directions:

In a large mixing bowl, combine oil, chili powder, garlic powder, oregano, ground cumin, salt and pepper to make the seasoning.

Slice onions, peppers and steak into strips and place in bowl with seasoning. Coat well.

Line the air fryer basket with perforated parchment paper (optional) before adding onions, peppers and steak. Air fry for 5 minutes at 390°F. Then remove the air fryer basket. Shake the basket to ensure even cooking. Then continue to air fry for an additional 4 minutes. Serve with tortillas and top with Cotija cheese (optional).



see this video recipe on our YouTube channel

Calzone

Ingredients:

1 tsp olive oil
¼ cup red onion, finely chopped
3 cups baby spinach
1/3 cup marinara sauce
2 oz shredded rotisserie chicken breast
6 oz fresh prepared whole-wheat pizza dough
6 tbsp mozzarella cheese, shredded
cooking spray

Directions:

Heat oil in a medium nonstick skillet over medium-high. Add onion, and cook, occasionally stirring until tender, about 2 minutes.

Add spinach – cover and cook until wilted. Remove pan from heat and stir in marinara sauce and chicken.

Divide dough into 4 equal pieces. Roll each piece on a lightly floured surface into a 6-inch circle. Place ¼ of the spinach mixture over half of each dough circle. Top each with ¼ of the cheese. Fold dough over filling to form half-moons, crimping edges to seal. Coat calzones well with cooking spray.



Pork Chops

Ingredients:

2 tbsp brown sugar
1 tbsp soy sauce
1 tbsp Worcestershire sauce
1 tsp fresh lemon juice
salt & pepper
3 boneless pork chops

Directions:

In a large bowl, combine sugar, soy sauce, Worcestershire sauce, lemon juice and salt and pepper. Add in pork chops and flip to coat both sides. Set aside.

Place an air fryer baking pan into the bottom of the air fryer basket. Place pork chops into the pan. Pour remaining sauce over pork chops. Air fry at 400°F for 8 minutes. Flip pork chops and air fry for another 12 minutes.

Cooking time may vary depending on the size of pork chops.



see this video recipe on our YouTube channel

Cornish Hen

Ingredients:

- 1-1 ½ lb cornish hen
- 1 tbsp olive oil
- ¼ tsp sea salt
- 1 tsp paprika
- 1 tbsp dried thyme
- 1 tbsp dried mustard
- ½ tsp onion powder
- ½ tsp garlic powder

Directions:

Place the hen in a medium-sized bowl. In a separate small bowl, combine remaining ingredients. Rub hen with spices and place inside the air fryer basket. Air fry at 300°F for 30 minutes. Baste with more olive oil, turn and baste the other side. Continue to cook for 30 minutes.

Using a meat thermometer, check to make sure it has reached a safe internal temperature. Let rest for 5 minutes before serving.



Spinach Stuffed Chicken Breasts

Ingredients:

- 1 tbsp olive oil
- 5 oz. baby spinach
- 8 oz. cream cheese
- 1 cup shredded mozzarella cheese
- 1 tbsp garlic powder
- 4 boneless, skinless chicken breasts
- 1 cup all-purpose flour
- 3 large eggs
- 2 cups panko breadcrumbs

Directions:

Heat olive oil in a large skillet over medium heat. Add spinach, salt and pepper and stir continuously until spinach is wilted (about 2 to 3 minutes). Remove from heat. In a medium mixing bowl, combine spinach, cream cheese, mozzarella and garlic powder.

Slice chicken breasts in half. Then make a slit in the center of each breast half to form a pocket. Stuff with spinach mixture.

Using 3 separate bowls, place flour, whisked eggs and breadcrumbs in each bowl. Roll chicken in flour, then dip into egg wash, then coat with breadcrumbs.

Line the air fryer basket with perforated parchment paper (optional). Air fry chicken at 300°F for 10 minutes. Turn chicken and continue to cook for 5 minutes.

Using a meat thermometer, check the meat of the chicken to make sure it has reached a safe internal temperature before serving.



BBQ Chicken Drumsticks

Ingredients:

salt & pepper

½ tsp cayenne pepper

½ tsp garlic powder

8 chicken drumsticks

½ cup barbecue sauce



Directions:

Season chicken drumsticks with salt, pepper, cayenne pepper and garlic powder.

Line the bottom of the air fryer basket with perforated parchment paper (optional). Air fry chicken at 350°F for 20 minutes. Then baste chicken with barbecue sauce and continue cooking for 10 minutes. Turn chicken, baste again and cook for another 7 minutes.

Using a meat thermometer, check the chicken to make sure it has reached a safe internal temperature before serving.

Honey Lime Chicken Wings

Ingredients:

package of 12 chicken wings
2 tbsp soy sauce
2 tbsp honey
1 ½ tsp salt
¼ tsp white pepper
¼ tsp black pepper
2 tbsp fresh lime juice

Directions:

Place all ingredients inside a large mixing bowl or 1-gallon zip seal bag and mix well. Marinate in the refrigerator for at least 4 hours or overnight.

Line the air fryer basket with perforated parchment paper (optional). Evenly place chicken in the air fryer basket and air fry at 350°F for 8 minutes. Turn chicken and continue to cook for 8 minutes.



Spicy Fried Chicken

Ingredients:

½ cup buttermilk
1 tbsp hot sauce
2 lbs chicken drumsticks, skin removed
½ cup crushed corn lake cereal
⅓ cup grated parmesan cheese
½ tsp salt
¼ tsp pepper

Directions:

Add buttermilk, hot sauce and chicken to a 1-gallon zip seal bag and mix well. Let marinate in refrigerator for at least 4 hours or overnight.

In a medium bowl, combine crushed cereal, parmesan cheese and salt and pepper. Add chicken and coat each drumstick.

Line the air fryer basket with perforated parchment paper (optional). Evenly place chicken in the air fryer basket and air fry at 390°F for 10 minutes. Turn chicken and reduce temperature to 300°F and cook for 8 minutes.

Using a meat thermometer, check the chicken to make sure it has reached a safe internal temperature before serving.



Chicken and Pineapple Kabobs

Ingredients:

1 chicken breast
2 ½ tbsp soy sauce
2 ½ tbsp honey
¼ tsp salt
1 small can pineapple chunks



Directions:

Slice chicken into evenly sized cubes. Place chicken into a mixing bowl or 1-gallon zip seal bag and add soy sauce, honey and salt. Mix well. Marinate in the refrigerator for 2 to 4 hours.

Using an air fryer insert rack with kabob skewers, place chicken and pineapple on skewers, alternating. Insert rack into air fryer basket and hang skewers onto rack. Air fry at 340°F for 12-15 minutes.

Cooking time will vary depending on size of chicken cubes.

Cauliflower Pizza

Ingredients:

1 head of cauliflower
½ cup mozzarella cheese shredded
¼ cup grated parmesan cheese
½ tsp dried oregano
½ tsp salt
¼ tsp garlic powder
2 eggs, lightly beaten

Directions:

In a food processor, grind one head of cauliflower and steam well. Pat the cauliflower dry and transfer to a medium mixing bowl. Combine the rest of the ingredients with the cauliflower.

Line air fryer basket with perforated parchment paper (optional) and pour mixture into basket creating a ¼ inch thin pie shape. Air fry at 350°F for 14 minutes.

Remove crust from air fryer basket and flip it over. Add desired pizza sauce, cheese and toppings. Put back in air fryer and air fry at 350°F for an additional 4 minutes.



Chicken Flautas

Ingredients:

4 medium sized tortillas
1 cup shredded chicken
½ cup cheddar cheese, shredded
2 tbsp diced green chilies



Directions:

Add ¼ cup shredded chicken, ⅛ cup shredded cheese and ½ tablespoon diced green chilies to one side of a tortilla. Roll the tortilla to form the flauta. Repeat with remaining ingredients.

Spray the flautas with cooking spray on both sides before placing them in the air fryer basket.

Air fry at 400°F for 6 minutes, rotating the flautas halfway through. Remove from the air fryer and enjoy!

Beer Battered Fish Tacos

Ingredients:

Fish:

2 eggs
2 cod filets or other white-fleshed fish
1 ¼ cup lager beer
1 ½ cup all-purpose flour
¾ tsp baking powder
salt & pepper
4 small tortillas

Topping:

½ cup corn (fresh or canned)
2 tbsp diced red onion
1 small tomato, diced
1 cup iceberg lettuce, shredded
juice of 1 lime
¼ cup fresh chopped cilantro
1 diced jalapeño pepper (optional)
salt & pepper

Directions:

In a medium sized bowl, whisk together eggs and beer, then set aside. In a separate medium bowl whisk together flour, baking powder and ¼ teaspoon each of salt and pepper.

Slice the fish filets in half so that you have 4 pieces. Dip fish in batter, then dip into flour mixture, coating all sides.

Lightly oil the bottom of the air fryer basket to prevent sticking. Air fry for 10-15 minutes at 400°F. Combine topping ingredients and set aside. Check fish and cook until golden brown. Serve fish with topping and tortillas.



see this video recipe on our YouTube channel

Lemon Garlic Salmon

Ingredients:

4 skin-on salmon fillets (about 6 oz.)
4 tbsp butter
1 clove of garlic, minced
1 tsp salt
1 tsp fresh dill, chopped
1 tbsp fresh parsley, chopped
juice of 1 lemon

Directions:

Melt butter and mix in remaining ingredients. Coat salmon fillets with the butter sauce.

Line the bottom of the air fryer basket with perforated parchment paper (optional). Air fry at 350°F for 8 minutes. Turn fillets and coat with remaining butter sauce. Continue to cook for 7 minutes.



Asian Salad with Tofu

Ingredients:

Tofu:

1 package extra-firm tofu.
drained and cubed
(about 8 oz)
1 tbsp soy sauce
1 tbsp vegetable oil
½ tsp sriracha or chili
garlic sauce
1 tsp minced fresh ginger
1 tsp minced garlic

Salad:

¼ cup rice vinegar
1 tbsp sugar
1 tsp salt
1 tsp black pepper
¼ cup green onions
1 cup cucumber, thinly
sliced
1 cup red onion, thinly
sliced
1 cup carrots, thinly sliced
4 cups romaine lettuce
shredded

Directions:

In a small bowl, whisk together the soy sauce, vegetable oil, sriracha, ginger and garlic. Add cubed tofu and mix gently. Let marinate at room temperature for 20 minutes. Place tofu in the air fryer basket in a single layer. Air fry at 400°F for 15 minutes, shaking halfway through.

While the tofu is cooking, whisk together vinegar, sugar, salt, pepper, and green onions in a large bowl. Add cucumber, carrots, and onions and toss to combine. Set aside to marinate.

When the tofu is done, toss with marinated vegetables and shredded romaine lettuce and serve.



Italian Breaded Eggplant

Ingredients:

- 1 medium size eggplant
- 1 tsp salt
- ½ cup all-purpose flour
- 2 eggs
- 1 cup Italian breadcrumbs
- ¼ cup olive oil
- 1 lb. fresh mozzarella cheese, sliced into rounds
- 1 jar spaghetti sauce

Directions:

Slice eggplant into disks and lay out each disk onto a papertowel. Sprinkle salt on both sides of the disks and let sit for 20 minutes.

Take out 3 bowls and in the first bowl add flour. In the second bowl, mix together the breadcrumbs and olive oil. In the third bowl, beat 2 eggs together. Coat each disk in flour, eggs, and breadcrumbs.

Place in air fryer and air fry at 390°F for 8-11 minutes. Coat with spaghetti sauce and mozzarella cheese and air fry at 350°F for an additional 3-5 minutes.



see this video recipe on our YouTube channel

Bacon Wrapped Shrimp

Ingredients:

12 deveined and peeled jumbo shrimp
juice of ½ of 1 lemon
6 bacon slices, thin

Directions:

Rinse shrimp under cold water and pat dry with a towel.

Toss shrimp with juice of ½ a lemon. Cut bacon slices in half and tightly wrap bacon around the shrimp, beginning at the tail end.

Evenly place shrimp on the bottom of an air fryer baking pan and air fry at 400°F for 3 minutes. Turn shrimp and continue to cook for 3 minutes, until bacon is crispy.



Three Cheese Stuffed Mushrooms

Ingredients:

8 large fresh mushrooms
4 oz cream cheese
¼ cup parmesan cheese shredded
1 cup sharp cheddar cheese shredded
1 cup white cheddar cheese shredded
1 tsp Worcestershire sauce
2 garlic cloves chopped
salt and pepper to taste

Directions:

Remove the stems of the mushrooms and use a spoon to remove excess mushroom inside to prepare them for stuffing.

Microwave cream cheese for 15 seconds to soften. Combine all the ingredients in a medium bowl and stir to combine. Stuff the mushrooms with the cheese mixture. Place the mushrooms in the air fryer and air fry at 370°F for 8 minutes.



Bacon Wrapped Serrano Peppers

Ingredients:

12 serrano peppers
12 strips of bacon
4 string cheese sticks

Directions:

Partially cook bacon in the air fryer for 2 minutes on each side at 250°F. Remove and set aside on a paper towel.

Slice halfway through the middle of each serrano pepper, being careful to not cut through. Remove seeds and stem.

Pull apart string cheese and stuff a few strings into each pepper. Cut bacon strips in half and tightly wrap each stuffed pepper with the partially cooked bacon. Place inside air fryer basket and air fry for 8 minutes at 350°F and until bacon is cooked to desired crispness.



see this video recipe on our YouTube channel

Mozzarella Basil Bruschetta

Ingredients:

Bruschetta:

1 baguette

1 mozzarella log (for slicing)

Spread:

4 roma tomatoes, chopped

1 garlic clove, minced

½ tsp dried oregano

1 tsp salt

1 tbsp olive oil

chopped fresh basil

Directions:

In a medium sized bowl, combine ingredients for the spread.

Slice baguette and mozzarella into ½" slices. Place mozzarella onto baguette slices and place inside the air fryer basket. Air fry at 370°F for 5 minutes or until cheese has begun to melt.

Add tomato spread to toast and serve.



Buffalo Cauliflower Bites

Ingredients:

1 head of cauliflower

1 tbsp olive oil

2 tbsp garlic powder

¼ tsp salt

1 tsp pepper

1 tbsp melted butter

¾ cup hot wing sauce

Optional : add 1 cup habanero sauce for an extra kick

Directions:

Cut cauliflower into bite-sized pieces and toss lightly with olive oil. Add cauliflower to the air fryer basket and air fry at 350°F for 10 minutes.

While cauliflower is cooking, mix all the remaining ingredients together in a large bowl. When the cauliflower is done cooking, toss with the sauce.

Place cauliflower back in the air fryer basket and cook for an additional 5 minutes at 350°F.



Avocado Fries

Ingredients:

2 avocados, not fully ripe
juice of 1 lime
salt & pepper
1 egg
¼ cup flour
½ cup panko breadcrumbs

Directions:

Cut avocados in half, lengthwise. Then cut into slices and remove from the skin. Drizzle with lime juice then salt and pepper the slices.

Using 3 small bowls, beat eggs in 1 bowl, add flour to the second bowl, then place breadcrumbs in the third bowl. Dip avocado slices in the egg wash, then coat with flour and then coat with breadcrumbs.

Place avocado slice in the air fryer basket and air fry at 400°F for 6 minutes or until crispy.



Roasted Spiced Broccoli

Ingredients:

- 1 head of broccoli
- 2 tbsp plain yogurt
- 1 tbsp chickpea flour
- ¼ tsp salt
- ¼ tsp chili powder
- ¼ tsp turmeric powder
- pinch of ground cloves
- pinch of cumin
- pinch of cinnamon

Directions:

Cut broccoli into florets and set aside. Add remaining ingredients to a large mixing bowl and mix well. Then mix in the broccoli and coat well. Refrigerate for 20 minutes.

Line the bottom of the air fryer basket with perforated parchment paper (optional). Place broccoli onto parchment in an even layer. Air fry at 200°F for 15 minutes. Turn the broccoli for even cooking. Continue to cook for 2 to 3 minutes or until crispy.



Pita Chips

Ingredients:

4 pitas
1 tbsp olive oil
salt & pepper
½ tsp garlic powder
pinch of cayenne pepper

Directions:

Cut pitas into 8 triangle slices. Place in a large bowl and coat with oil and seasoning.

Line the bottom of the air fryer basket with perforated parchment paper (optional). Air fry pitas at 400°F for 3 minutes. Turn pitas and continue to cook for 4 minutes.



Mozzarella Sticks

Ingredients:

12 pack of string cheese
2 large eggs
½ cup grated parmesan cheese
2 cups Italian breadcrumbs
1 cup all-purpose flour

Directions:

Unwrap string cheese and place on a freezer-safe dish. Freeze for 45 minutes and remove.

Using 3 medium sized bowls, beat eggs in 1 bowl, combine Parmesan cheese and breadcrumbs in the second bowl, then place flour in the third bowl. Remove cheese sticks from freezer and dip each one into the flour, then eggs and then breadcrumbs to coat.

Lightly oil the bottom of the air fryer basket to prevent sticking or line with perforated parchment paper (optional). Air fry mozzarella sticks for 3 minutes at 400°F. Using tongs, rotate the cheese sticks to ensure even cooking. Continue to air fry for 5 minutes or until golden brown.



Roasted Tomatillo Salsa

Ingredients:

6 tomatillos
½ red bell pepper
2 jalapeno or serrano peppers
1 large clove of garlic
1 tbsp vegetable oil
1 tsp lime juice
½ tsp salt

Directions:

Remove the skins from the tomatillos. Place tomatillos, bell pepper and chilis in a 6-in round baking pan and place in the air fryer basket. Air fry at 350°F for 15 minutes.

Using an oven mitt, remove the baking pan from the air fryer and pour contents into a blender. Add garlic, vegetable oil, lime juice and salt and blend to desired consistency.



Sweet Potato Fries

Ingredients:

2 sweet potatoes

1 tbsp olive or avocado oil

½ tsp salt



Directions:

Peel and slice potatoes into french fry sized slices. Place in a large bowl and coat with oil and salt.

Place fries into the air fryer basket, forming an even layer. Cook at 400°F for 5 minutes. Then remove the air fryer basket. Shake the basket to turn the potatoes for even cooking. Continue to air fry for an additional 15 minutes. Continue to shake up the fries every 5 minutes and check for doneness.

Cooking time may vary depending on the size of potato slices.

Baked Potato

Ingredients:

Russet potatoes
olive oil
salt & pepper

Directions:

Wash and scrub russet potatoes. Pat dry. Poke several holes around the potato using a fork.

Rub skin with olive oil, salt and pepper. Place in the air fryer basket. Air fry at 350°F for 35 minutes.

Check for doneness by inserting a fork. A fork easily pierces when it's done. If the potato is hard, bake a little longer.



Croutons

Ingredients:

6 slices thick cut bread (Texas toast bread)

¼ cup olive oil

½ tbsp salt

½ tbsp pepper

1 tsp chili powder



Directions:

In a large mixing bowl, combine oil and seasoning. Slice bread into 1-inch cubes and place in bowl. Toss to coat.

Spread croutons evenly inside air fryer basket. Air fry at 250°F for 13 minutes. Allow to cool before serving.



see this video recipe on our YouTube channel

Spicy Peanuts

Ingredients:

1 ½ cups shelled raw peanuts
¼ cup sugar
1 tbsp cayenne pepper
1 tbsp unsalted butter
1 cup water

Directions:

In a mixing bowl, combine peanuts, sugar and cayenne pepper.

In a small saucepan, melt butter then add water and stir together. Immediately pour over peanuts and stir to coat well.

Line the air fryer basket with perforated parchment to prevent sticking (optional). Spread peanuts evenly inside the basket. Air fry at 300°F for 5 minutes. Using a heat resistant spoon, stir the peanuts to ensure even cooking. Continue to air fry for 8 minutes, increasing temperature to 350°F.



Mexican Corn on the Cob

Ingredients:

2 ears of fresh corn
1 tsp olive oil
½ tsp chili powder
1 tsp lime juice
¼ cup fresh cilantro
¼ cup parmesan cheese

Directions:

Remove husk and silk from corn and cut into halves. Gently pour 1 tsp of olive oil over corn and rub it in with your hands.

Place corn halves into the air fryer basket and air fry at 380°F for 8 minutes. At the four minute mark, remove the basket, shake and return to cooking.

Remove corn from air fryer and top with parmesan cheese, chili powder, lime juice and cilantro.



Cheddar Cheese Biscuits

Ingredients:

1 ½ cup all-purpose flour
1 tsp baking powder
¾ cup buttermilk
½ cup scallions
½ tsp seafood seasoning
¼ tsp cayenne powder
1 ½ cup cheddar cheese

Directions:

In a large mixing bowl, mix together flour and butter. Combine remaining dry ingredients and slowly add milk while working mixture into dough with hands.

Divide dough into 1-2 inch balls and place in air fryer and air fry at 350°F for 15 minutes.



Spicy Avocado Grilled Cheese

Ingredients:

- 2 slices of bread
- 2 slices white cheddar cheese
- 1 tbsp fresh jalapeno or serrano peppers, diced
- ½ avocado, sliced
- 1 tbsp butter

Directions:

Spread one side of each bread slice with butter. Place one slice of bread, butter side down in the air fryer basket.

Add a slice of cheese, diced peppers and sliced avocado. Top avocado with the other slice of cheese and bread (butter side up) on top. Gently press sandwich together with a spatula.

Air fry at 370°F for 3 minutes. Flip and cook for an additional 2 minutes at 370°F.



Philly Cheesesteak

Ingredients:

½ white onion, sliced
½ red bell pepper, sliced
½ lb of top round steak, sliced
1 large hoagie bun
2 slices pepper jack cheese
pinch of mozzarella



Directions:

Line the basket of the air fryer with perforated parchment paper (optional).

Place onions, peppers and steak on folded tin foil and place on one side of the air fryer basket. Cut hoagie bun in half and slice open. Place on the other side of the air fryer basket with soft-side down.

Air fry at 320°F for 8 minutes. Remove the air fryer basket. Turn bread over and place cheese onto bread and continue cooking for 4 minutes. Remove from air fryer basket and fill hoagie with onions, peppers and steak.



see this video recipe on our YouTube channel

Veggie Quesadilla

Ingredients:

- 4- 6 inch tortillas
- 1 cup sharp cheddar cheese, shredded
- 1 cup red bell pepper, sliced
- 1 cup zucchini, sliced
- 1 cup canned black beans, drained
- 2 oz Greek yogurt
- 1 tsp lime zest
- 1 tbsp lime juice
- ¼ tsp ground cumin
- 2 tbsp fresh cilantro, chopped
- ½ cup pico de gallo, drained
- cooking spray

Directions:

Place tortillas on a work surface and sprinkle 2 tbsp shredded cheese over half of each tortilla. Top cheese with ¼ cup red peppers, zucchini and black beans on each tortilla. Sprinkle evenly with remaining shredded cheese. Fold tortillas in half and spray with cooking spray and secure them with toothpicks.

Lightly spray air fryer basket with cooking spray and place 2 quesadillas in the basket. Air fry quesadillas at 400°F for 6 minutes, turning quesadillas over halfway through cooking. Repeat with remaining quesadillas.

While quesadillas cook, mix together yogurt, lime zest, lime juice and cumin in a small bowl. Serve quesadillas with 1 tbsp cumin cream, pico de gallo and cilantro on top (optional).



Bacon



Directions:

Slice bacon strips in half and in a single layer in the air fryer basket. For easier cleanup, line air fryer basket with perforated parchment paper (optional).

For regular cut bacon, air fry at 400°F for 3-5 minutes.

For thick cut bacon, air fry at 400°F for 8-10 minutes.

Breakfast Toad in a Hole

Ingredients:

1 puff pastry, thawed
4 tbsp cheddar cheese shredded
4 tbsp diced cooked ham
4 eggs
chopped fresh chives (optional)

Directions:

Unfold the pastry sheet and cut it into 4 squares. Place 2 pastry squares in the air fryer basket and air fry at 400°F for 6 minutes.

Remove basket from air fryer. Use a tablespoon to press each square carefully to form an indent. Place 1 tablespoon of cheddar cheese and 1 tablespoon of ham into each hole and crack 1 egg on top of each. Return basket to air fryer and air fry at 400°F for 6 minutes. Top with fresh chives.

Repeat with remaining pastry squares, cheese, ham and eggs.



French Toast Sticks

Ingredients:

Batter:

4 slices of bread
2 eggs
¼ tsp cinnamon
1 tsp nutmeg
pinch of salt

Dipping sauce:

2 tbsp butter
1 tsp vanilla extract
¼ cup powdered sugar
2 tbsp heavy whipping cream

Directions:

In a medium bowl, gently beat eggs, cinnamon, nutmeg and salt. Slice bread into fourths and dip into egg wash, careful not to over-soak. Air fry at 350°F for 2 minutes. Turn and continue to cook for 4 minutes. Serve with dipping sauce.



see this video recipe on our YouTube channel

German Pancake Bites

Ingredients:

Pancakes:

6 eggs
1 cup whole milk
1 tsp salt
1 cup all-purpose flour

Suggested Topping:

chocolate hazelnut spread
berries
banana slices



Directions:

In a large mixing bowl, beat together eggs and milk. Sift in flour and salt. Mix using an electric mixer and set aside.

Lightly butter the inside of 4 ramekins or 4 small oven-safe cups. Fill each ramekin $\frac{1}{4}$ full of batter. Place ramekins in air fryer basket and air fry at 400°F for 6 minutes. Carefully remove pancake bites from ramekins and top with chocolate hazelnut spread, banana slices or berries.



see this video recipe on our YouTube channel

Hazelnut Doughnuts

Ingredients:

Doughnuts:

3 tbsp water
1 tbsp ground flax seeds
3 4 cup & 2 tbsp flour
1/3 cup sugar
1/4 cup cocoa powder
1 1/2 tsp baking powder
1/4 tsp salt
1/2 cup unflavored soy or almond milk
1/4 cup coconut oil
1 tsp vanilla extract

Hazelnut Butter Glaze:

1/4 cup chocolate
hazelnut butter
2 tbsp soy or almond milk
1/2 cup powdered sugar
1/4 cup roasted hazelnuts, chopped

Directions:

In a small bowl, whisk together water and flax seeds. Allow to sit for 10 minutes. In a medium bowl, mix together flour, sugar, cocoa powder, baking powder and salt. Add in milk, coconut oil, vanilla extract and flax mixture to medium bowl. Stir until blended.

Distribute batter into donut rounds. Lightly oil or line the air fryer basket with perforated parchment paper (optional) and air fry at 325°F for 10 minutes, flipping donuts halfway through.

While donuts are cooking, whisk together glaze ingredients together in a small bowl. Drizzle donuts with glaze and chopped hazelnuts.



Fluffernutter Sandwiches

Ingredients:

2 slices of bread
chocolate hazelnut spread
1 banana, sliced
marshmallow fluff
2 eggs
2 tbsp water
¼ cup fine bread crumbs



Directions:

Spread chocolate hazelnut spread onto one side of bread. Place banana slices onto the spread. Spread marshmallow fluff the other slice of bread and close the sandwich.

In a medium bowl, whisk together eggs and water. On a small plate, spread out bread crumbs. Dip the sandwich onto the egg wash, coating each side. Then place onto bread crumbs, coating each side.

Air fry at 300°F for 8 minutes. Turn and continue to cook for 3 minutes.



see this video recipe on our YouTube channel

Lemon Glazed Blueberry Scones

Ingredients:

Scones:

2 cups all-purpose flour
1 tbsp baking powder
½ tsp salt
2 tbsp sugar
5 tbsp unsalted butter
1 cup fresh blueberries
1 cup heavy cream

Glaze:

½ cup lemon juice
zest of 1 lemon
1 tbsp unsalted butter
2 cups powdered sugar



Directions:

In a large mixing bowl, combine flour, baking powder, salt, sugar and butter. Combine using a fork or hands until mixture is coarse. Form a well into the center of the dough. Pour in heavy cream. Work together then add blueberries and gently fold into dough mix.

Turn dough onto a lightly floured work surface. Work the dough into a flat rectangle, about ¾" thick, careful not to burst blueberries. Cut dough into 7 wedges.

Lightly oil or line the bottom of the air fryer basket with perforated parchment paper (optional). Place scones inside the air fryer basket and air fry at 410°F for 5 minutes. Turn and continue to cook for 5 more minutes. In a small bowl, combine glaze ingredients. Drizzle over warm scones.



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Banana Bread

Ingredients:

2 cups all-purpose flour
1 tsp baking powder
¼ tsp salt
1 large egg
½ cup butter, melted
¾ cup brown sugar
2 to 3 over-ripened bananas

Directions:

In a medium mixing bowl, combine dry ingredients. In a separate large mixing bowl, beat eggs and blend in butter and sugar. In a third large bowl, mash bananas. Mix together wet ingredients. Slowly add in dry ingredients and mix until well blended.

Pour batter into an air fryer baking pan. Air fry at 330°F for 30 minutes. Insert a toothpick into the center. If the toothpick comes out clean, the bread is done.



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Creamy Cheesecake

Ingredients:

Filling:

16 oz cream cheese,
softened
1 cup sweetened
condensed milk
1 tsp vanilla extract
1 large egg
½ tsp lemon zest

Crust:

¾ cup graham cracker
crumbs
2 tbsp unsalted butter,
melted
1 tbsp sugar



Directions:

In a medium mixing bowl, combine graham cracker crumbs, melted butter and sugar. Using an air fryer baking pan lined with perforated parchment paper (optional), press crust mixture into the bottom and up the side of the baking pan. Place the baking pan into the air fryer basket and heat at 350°F for 4 minutes.

Using a mixer, blend together cream cheese and sweetened condensed milk until smooth. Then blend in vanilla extract, egg and lemon zest. Do not over-blend. Pour over graham cracker crust. Place back into the air fryer and cook at 310°F for 20 minutes. Insert a toothpick into the center of the cheesecake. If the toothpick comes out clean, the cheesecake is done.

Remove baking pan from air fryer basket and refrigerate for 2-3 hours. Carefully run a plastic knife or spatula or wooden skewer around the edge of the baking pan to loosen and then remove from the pan and onto a serving plate.



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Apple Pie

Ingredients:

2 rolls refrigerated pie crust
1 apple
1 tsp lemon juice
1 tsp cinnamon
1 tbsp sugar
½ tsp vanilla extract
2 tbsp butter
1 egg
1 tbsp granulated or raw sugar



Directions:

Remove pie crust rolls from the refrigerator and allow to sit out at room temperature while preparing ingredients.

Peel, core and dice apple. Place in a medium bowl and stir in lemon juice, cinnamon, 1 tbsp sugar and vanilla.

Unroll pie crusts and line the bottom of an air fryer pie/pizza pan (or any 7-inch pie pan) with 1 crust. Air fry at 320°F for 10 minutes. Remove the pie pan from the air fryer and add apple mixture. Place the other pie crust on top. Pinch together with the bottom crust and cut off any excess dough. With a knife, make several cuts into the top of the pie crust.

In a small bowl, beat the egg. Brush egg wash over the pie crust and sprinkle with 1 tbsp of granulated or raw sugar.

Place pie pan back into the air fryer basket and air fry at 320°F for an additional 15-20 minutes and until crust is golden brown. Remove from the air fryer pan and let cool for 10 minutes before serving.

Pineapple Empanadas

Ingredients:

1 can of crushed pineapple (drain, but keep juice)

1 can of pineapple tidbits (drain, but keep juice)

1/8 tsp of ground nutmeg

1/8 tsp ground ginger

1¼ tsp ground cinnamon

2 tbsp white sugar

pineapple juice

3 tbsp cornstarch
3 cups of flour

2 tsp baking powder

½ tsp salt

½ cup of shortening

3 eggs

½ cup of milk



Directions:

Filling: Drain can of crushed pineapple and can of pineapple tidbits and transfer to sauce pan. Save the juice from both cans of pineapple pieces. Add ¼ tsp cinnamon, 1/8 tsp nutmeg, 1/8 tsp ginger, ½ cup sugar and 3/4 cup pineapple juice to saucepan with pineapple chunks. Let mixture come to a boil, then cover and let simmer for 45 minutes. After filling has simmered, drain excess juice into remaining pineapple juice. Allow juice to cool and add 3 tbsp of corn-starch to cooled juice and mix well. Add mixture of cornstarch and juice to saucepan. Stir and simmer until thick-ened.

Dough: In a bowl, add 3 cups flour, 2 tsp baking powder, ½ tsp salt, 2 tbsp sugar and 1 tsp cinnamon and mix well. In a separate bowl, mix 2 eggs and ½ cup whole milk. Mix in ½ cup shortening to the first bowl, with the dry ingredients. Add in mixture of the eggs and milk and knead into 2 spheres. Wrap in plastic and refrigerate for 20-30 minutes.

Empanadas: Lightly beat 1 egg to create egg wash. On a floured surface, split dough into 12 balls. Roll each ball into a small, flat circle and add a dollop of filling. Wet bottom edge with egg wash and fold towards you and roll edges to seal. Coat in egg wash, pierce holes and sprinkle with raw sugar. Add parchment paper (optional) and place in air fryer. Air fry at 320°F for 13 minutes.

Molten Chocolate Lava Cake

Ingredients:

3.5 oz. dark chocolate chips
3.5 oz. unsalted butter
1 ½ tbsp self-rising flour
2 eggs
2 ½ tbsp sugar

Directions:

Melt chocolate and butter, stirring to blend. Stir in flour. Set aside.

In a separate medium mixing bowl, mix eggs and sugar until light and frothy. Slowly mix in chocolate sauce until blended.

Pour batter into ramekin or oven-safe cup and place inside the air fryer basket. Air fry at 370°F for 6 minutes. Serve immediately. Top with ice cream (optional).



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Pizookie

Ingredients:

1 cup all-purpose flour
½ tsp baking soda
½ tsp salt
¼ cup dark brown sugar
½ cup sugar
6 tbsp unsalted butter
1 egg
1 tsp vanilla extract
6 oz. semisweet chocolate chips

Directions:

In a large mixing bowl, combine flour, baking soda and salt. Mix well and set aside.

In a medium mixing bowl, combine sugar, butter, egg and vanilla. Beat well. Slowly add in flour mixture, constantly stirring as you add. Stir in chocolate chips.

Place dough into the bottom of an air fryer pan and flatten to form a large cookie. Place pan inside the air fryer basket. Air fry at 340°F for 22 minutes.



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Mini Churros

Ingredients:

1 cup water
½ cup unsalted butter
¼ tsp salt
1 cup all-purpose flour
3 eggs
¼ cup sugar (for coating)



Directions:

Using a stovetop and a medium saucepan, bring water to a boil. Add butter, salt and sift in flour. Stir well and remove from heat. Transfer flour mixture to a mixing bowl.

Using a mixer, add eggs, 1 at a time and beating until incorporated after each addition. Allow to cool then spoon the mixture into a pastry bag fitted with a large open-star tip. Squeeze out mixture into 3-inch lengths.

Lightly oil the bottom of the air fryer basket or line with perforated parchment paper (optional). Place churros into the air fryer basket and air fry at 410°F for 6 minutes. Carefully remove churros



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Apple Chips

Ingredients:

1 small red apple
2 tbsp sugar
1 tbsp dark brown sugar
1 tsp cinnamon



Directions:

Peel and core the apple. Thinly slice apples. Using a slicing mandolin is preferred.

In a medium bowl, combine sugar and cinnamon. Add apple slices to coat well.

Line the air fryer basket with perforated parchment to prevent sticking (optional). Spread apple slices evenly inside the basket. Air fry at 250°F for 1 hour.



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