



Air Fryer Banana Muffins: Soft, Fluffy, and Ready in Minutes!

Description

If you're craving a quick and delicious treat, these Air Fryer Banana Muffins are the perfect choice! With a soft and fluffy interior and a perfectly golden, crusty top, these muffins are made with simple ingredients and ready in no time. Plus, they're baked using an air fryer, meaning you'll skip the lengthy oven wait and still enjoy a mouthwatering result.

Ingredients

Dry Ingredients:

- 1 cup all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon salt

Wet Ingredients:

- $\frac{1}{2}$ cup + 2 tablespoons mashed banana (about 1 very large banana)
- $\frac{1}{2}$ cup packed light brown sugar
- $\frac{1}{2}$ cup plain yogurt (or sour cream)
- $\frac{1}{4}$ cup vegetable oil
- 1 large egg

Additional Ingredients:

- $\frac{1}{4}$ cup chopped walnuts (optional, for topping)

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Instructions

1. **Prepare Muffin Liners:** Stack 3 paper liners for each muffin (creating a 3-layered liner) and set them aside.
2. **Preheat the Air Fryer:** Set the air fryer to 350°F and preheat for 8 minutes. The air fryer will run empty during this time, which helps kick-start the baking process.
3. **Mix Dry Ingredients:** In a small bowl, combine all dry ingredients (flour, baking powder, baking soda, cinnamon, and salt). Whisk until well mixed.
4. **Mix Wet Ingredients:** In a larger bowl, whisk together all wet ingredients (mashed banana, light brown sugar, yogurt, vegetable oil, and egg) until smooth.
5. **Combine Wet and Dry Ingredients:** Stir the dry ingredients into the wet ingredients using a rubber spatula. Mix until just combined—don't overmix. Fold in half of the chopped walnuts.
6. **Prepare for Baking:** Once the air fryer is preheated, quickly place the 7 stacked muffin liners into the air fryer basket (they should fit snugly). Divide the muffin batter evenly between the paper liners and sprinkle the remaining walnuts on top. **Tip:** Work quickly when pouring the batter into the liners to maintain the heat inside the air fryer.
7. **Bake the Muffins:** Close the air fryer basket and set the temperature to 320°F for 12 minutes. Check the muffins after 10 minutes; they should be golden on top, and a toothpick inserted into the center should come out clean.
8. **Cool and Serve:** Allow the muffins to cool before enjoying the soft, fluffy goodness!

Enjoy!

These Air Fryer Banana Muffins are perfect for breakfast or a quick snack. The air fryer makes them super convenient and ensures that they're baked to perfection in minutes! Enjoy the soft, banana-flavored center with a crispy, walnut-topped finish. Happy baking!

Category

1. Uncategorized

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