



Air Fryer Ritz Cracker Sandwiches

Description

Crispy, buttery, and filled with ooey-gooey goodness, these Air Fryer Ritz Cracker Sandwiches are a fun, nostalgic snack that's ridiculously easy to make. Each bite delivers the perfect crunch of golden Ritz crackers with a warm, melty center of cheese, peanut butter, or even marshmallow fluff—depending on your mood! In just minutes, the air fryer transforms this humble treat into a crave-worthy, kid-friendly (and adult-approved) indulgence. Great for after-school snacks, party appetizers, or late-night munchies!

Some of the best recipes come straight from childhood memories—and this one is no exception. Growing up, there was always a box of Ritz crackers in the pantry. Whether it was late-night movies, weekend playdates, or impromptu kitchen experiments, those golden, salty rounds became the base of many creative snacks. But the real magic happened the day we discovered what the air fryer could do to them.

It started as a playful challenge: *What if we tossed our favorite cracker sandwiches into the air fryer?* The result? Pure snack-time magic.

The edges crisped up beautifully. The fillings melted into dreamy, gooey centers. And just like that, a new classic was born—**Air Fryer Ritz Cracker Sandwiches**.

You can stuff them with cheddar for a grilled cheese vibe, peanut butter and chocolate for a salty-sweet combo, or go wild with cream cheese and jalapeños for a spicy twist. They're insanely customizable, take only minutes to make, and are always a hit—whether you're feeding kids, hosting game night, or just raiding the kitchen at midnight.

If you're looking for a simple snack that hits all the right notes—crunchy, melty, salty, sweet—this is it. The humble Ritz cracker just leveled up!

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Ingredients

Butter:

- 1/4 cup butter, melted
- 1 teaspoon Italian seasoning
- 1 teaspoon garlic powder

Cracker Pizza Ingredients:

- 60 round Ritz Butter Crackers
- 30 slices pepperoni
- 5 slices mozzarella cheese, cut into 6 rectangles

Instructions

1. Preheat your air fryer to 350 degrees F (175°C) for 2-3 minutes.
2. Assemble your sandwiches, place a cracker on a baking sheet, then add the slice of pepperoni and a slice of cheese. Place another cracker on top.
3. Add the melted butter, Italian seasoning, and garlic butter in a small bowl. Brush the crackers with the butter mixture.
4. Spray the air fryer basket lightly with cooking spray to prevent sticking, then carefully place the prepared cracker sandwiches in a single layer in the basket. Ensure that the sandwiches are not touching each other to allow proper airflow.
5. Cook the sandwiches in the preheated air fryer for about 3-4 minutes or until they are warm and slightly golden brown. Be sure to watch them, as cooking times can vary based on different air fryer models.
6. After carefully removing the sandwiches from the air fryer (they'll be hot!), let them cool for a few minutes before serving. Enjoy these crispy, warm treats as a snack, appetizer, or fun party food!

Category

1. Air Fryer Recipes

Date Created

27/01/2025

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