



Air Fryer Peanut Butter Cookies

Introduction

Air fryer peanut butter cookies are a delightful and easy treat that brings together the rich,

creamy goodness of peanut butter and the convenience of modern cooking. With the air fryer, you can whip up a batch of these cookies in no time, while keeping them deliciously chewy on the inside and slightly crisp on the outside. Perfect for a quick dessert, a snack, or a sweet pick-me-up, these cookies are sure to satisfy your cravings.

Detailed Ingredients with measures

Peanut butter: 1 cup

Sugar: 1 cup

Brown sugar: 1/2 cup

Eggs: 1 large

Vanilla extract: 1 teaspoon

Baking soda: 1 teaspoon

Salt: 1/4 teaspoon

Flour: 1 cup

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 10 minutes

Total Time: 25 minutes

Yield: Approximately 24 cookies



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Detailed Directions and Instructions



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