



Air Fryer Chocolate Chip Cookies



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Introduction

Air fryers have revolutionized the way we enjoy our favorite treats, and these Air Fryer Chocolate Chip Cookies are no exception. This delightful recipe combines the classic taste of chocolate chip cookies with the convenience of air frying, yielding perfectly soft and chewy cookies with a crispy exterior. Whether you're craving a late-night snack or looking to impress friends with homemade goodies, these cookies are a quick and easy solution.

Detailed Ingredients with measures

- all-purpose flour: 1 ½ cups
- baking soda: ½ teaspoon
- salt: ¼ teaspoon
- unsalted butter: ½ cup (softened)
- brown sugar: ½ cup
- granulated sugar: ¼ cup
- vanilla extract: 1 teaspoon
- egg: 1 medium
- chocolate chips: 1 cup

Prep Time

The preparation time for these delicious cookies is approximately 10 minutes. This quick prep will have you on your way to enjoying freshly baked treats in no time.

Cook Time, Total Time, Yield

- Cook time: 8-10 minutes
- Total time: 18-20 minutes
- Yield: About 12 cookies

With these straightforward instructions and a short cooking time, you can easily whip up a batch of Air Fryer Chocolate Chip Cookies that will satisfy any sweet tooth. Enjoy the delightful blend of flavors and textures that make these cookies a beloved classic!



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Detailed Directions and Instructions

Step 1: Preheat the Air Fryer

Preheat your air fryer to 320°F (160°C) for about 5 minutes. This ensures that the cookies bake evenly.

Step 2: Prepare the Cookie Dough

In a large mixing bowl, combine softened butter, brown sugar, and granulated sugar. Mix until creamy. Add the egg and vanilla extract; continue mixing until well combined.

See also [Crispy Air Fryer Onion Rings Recipe](#)

Step 3: Combine Dry Ingredients

In a separate bowl, sift together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet mixture, stirring until a dough forms. Then, fold in the chocolate chips.

Step 4: Form the Cookies

Using a cookie scoop or tablespoon, drop rounded balls of dough onto a piece of parchment paper. Make sure to leave enough space between each cookie.

Step 5: Place Cookies in the Air Fryer

Carefully transfer the parchment paper with the cookie dough onto the air fryer basket. Depending on the size of your air fryer, you might need to bake the cookies in batches.

Step 6: Air Fry the Cookies

Air fry the cookies at 320°F (160°C) for about 6-8 minutes or until they are golden brown around the edges. Keep an eye on them to ensure they do not overbake.

Step 7: Cool the Cookies

Once finished, carefully remove the cookies from the air fryer and let them cool on a wire rack for a few minutes before serving.

Notes

Note 1: Cookie Variations

Feel free to add nuts or swap in different types of chocolate chips for varied flavor profiles.

Note 2: Storage Recommendations

Store the cookies in an airtight container at room temperature for up to one week, or freeze them for longer storage.

Note 3: Air Fryer Differences

Cooking times may vary depending on the brand and model of your air fryer, so adjust the time as necessary for your specific appliance.



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Cook techniques

Air Frying

Air frying is an excellent method for baking cookies to achieve a crispy outside and chewy inside. It uses hot air circulation to cook the cookies evenly and reduces the amount of oil needed compared to traditional frying.

See also [Peanut Butter Cup Pie](#)

Chilling the Dough

Chilling the cookie dough before air frying prevents spreading and helps maintain a thick, chewy texture. This step is essential for achieving perfectly shaped cookies.

Using Parchment Paper

Lining the air fryer basket with parchment paper is crucial to prevent sticking and make cleanup easier. It also helps the cookies maintain their shape during cooking.

Batch Cooking

Air fryers often have limited space, so it's ideal to cook cookies in batches. This ensures that each cookie has enough room to cook evenly without overcrowding.

Monitoring Cooking Time

Keep an eye on the cookies while they are air frying, as cooking times may vary depending on the air fryer model. Checking them a minute or two before the recommended time can prevent overcooking.

FAQ

Can I use regular cookie dough in the air fryer?

Yes, regular cookie dough works well in the air fryer. Just make sure to follow the recipe's instructions for chilling and cooking times.

Do I need to preheat the air fryer?

Preheating the air fryer is recommended for the best results, as it helps achieve an even cooking temperature right from the start.

How long should I air fry the cookies?

Typically, cookies take about 8 to 10 minutes to air fry, but it's essential to check for doneness based on your specific air fryer model.

What should I do if my cookies are too soft in the middle?

If your cookies are soft in the middle, you can simply extend the cooking time in short increments until they reach your desired doneness.

See also [Cheesy Hamburger Potato Soup](#)

Can I freeze cookie dough for later use?

Yes, you can freeze cookie dough. Just shape it into balls, freeze them on a baking sheet, and then transfer them to a freezer bag for later cooking in the air fryer.



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Conclusion

Indulging in air fryer chocolate chip cookies is a delightful experience that combines convenience and flavor. The air fryer creates perfectly crispy edges while keeping the center soft and chewy, making them a great treat for any cookie lover. Whether for a quick dessert or a late-night snack, these cookies are sure to satisfy your sweet tooth with minimal effort.

More recipes suggestions and combination

Peanut Butter Cookies

Try making peanut butter cookies in your air fryer for a nutty twist that pairs wonderfully with chocolate.

Oatmeal Raisin Cookies

Switch it up with oatmeal raisin cookies, adding wholesome oats and sweet raisins for a classic favorite.

Mint Chocolate Chip Cookies

For a refreshing flavor, incorporate mint extract and chocolate chips for a vibrant mint chocolate chip cookie.

Nutella Stuffed Cookies

Elevate your cookies by stuffing them with Nutella, creating a gooey chocolate center that's irresistible.

Healthier Cookie Option

Experiment with a healthier version by substituting almond flour and using natural sweeteners for a guilt-free treat.



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