



Air Fryer Peanut Butter Cookies



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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

Step 1: Prepare the Dough

In a mixing bowl, combine peanut butter, sugar, and egg. Stir until smooth and well combined.

Step 2: Scoop the Dough

Using a cookie scoop or tablespoon, portion out the dough onto a parchment-lined air fryer basket, leaving space between each cookie to allow for expansion.

Step 3: Flatten the Cookies

Using a fork, gently press down on each cookie to create a crisscross pattern. This will help the cookies bake evenly.

Step 4: Preheat the Air Fryer

Preheat your air fryer to 320°F (160°C) for about 5 minutes.

Step 5: Air Fry the Cookies

Place the cookie basket in the preheated air fryer. Air fry the cookies for 8-10 minutes or until they are golden brown around the edges.

Step 6: Cool the Cookies

Once done, carefully remove the cookies from the air fryer and allow them to cool on a wire rack after a few minutes.

See also [Chicken Enchiladas with Cheese Sauce](#)

Notes

Note 1: Peanut Butter Variation

You can use creamy or crunchy peanut butter based on your texture preference.

Note 2: Sugar Alternatives

Consider using alternative sugars or sweeteners to customize the sweetness to your liking.

Note 3: Storage Tips

Store the cookies in an airtight container at room temperature for up to a week.

Note 4: Adjusting Cooking Time

Cooking times may vary based on the model of your air fryer, so keep an eye on the cookies while they cook to avoid over-baking.



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Cook techniques

Using the Air Fryer

The air fryer allows you to make cookies with a crispy exterior and soft, chewy interior without the need for traditional baking.

Mixing Ingredients

Ensure that the peanut butter, sugar, and egg are combined thoroughly to achieve a smooth batter before forming the cookies.

Shaping Cookies

Roll the cookie dough into balls and flatten slightly before placing them in the air fryer for optimal cooking.

Temperature Settings

Preheat the air fryer to the recommended temperature to ensure even cooking of the cookies.

Batch Cooking

Depending on your air fryer size, you may need to cook in batches to avoid overcrowding and ensure each cookie bakes evenly.

FAQ

Can I use crunchy peanut butter instead of creamy?

Yes, crunchy peanut butter can be used for added texture.

How do I store leftover cookies?

Store leftover cookies in an airtight container at room temperature for up to a week.

Can I freeze the cookie dough?

Yes, cookie dough can be frozen for later use. Just ensure it's wrapped tightly.

See also Apple Crisp Bites

What can I use as a substitute for sugar?

You can substitute with alternatives like brown sugar or a sugar-free substitute, but it may alter the texture.

What if I don't have an air fryer?

If you don't have an air fryer, these cookies can also be baked in a conventional oven at a similar temperature.



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Conclusion

With the air fryer, you can make delicious peanut butter cookies that are not only quick and easy but also wonderfully satisfying. This method cuts down on cooking time while keeping the cookies soft and chewy on the inside with a delightful crunch on the outside. Enjoy these treats as a snack or dessert, and feel free to share them with friends and family!

More recipes suggestions and combination

Chocolate Chip Peanut Butter Cookies

Combine classic chocolate chips with your peanut butter cookie dough for a delightful twist on the original recipe.

Peanut Butter Oatmeal Cookies

Incorporate oats into your peanut butter cookie mixture for added texture and a wholesome touch.

Peanut Butter and Banana Cookies

Mix in mashed bananas to your dough for a naturally sweet flavor that complements the peanut butter.

Nutty Peanut Butter Cookies

Add chopped nuts like walnuts or pecans to your peanut butter cookie batter for an extra crunch and flavor.

Peanut Butter Sandwich Cookies

Create cookie sandwiches by spreading your favorite filling, such as

cream cheese or jelly, between two peanut butter cookies.

Gluten-Free Peanut Butter Cookies

Use gluten-free flour alternatives like almond flour or coconut flour to make a delicious gluten-free version of peanut butter cookies.

Peanut Butter Chocolate Swirl Cookies

Swirl in melted chocolate into your peanut butter cookie dough for a decadent and visually appealing treat.

See also [Gulab Jamun Kulfi Cake](#)



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