

Air Fryer Banana Chips - Naturally Sweet, Crispy, and Easy

Looking for a snack that's crunchy, sweet, and guilt-free? These



OVEN
350°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 ripe bananas, thinly sliced
1 tablespoon olive oil or melted coconut oil
1 tablespoon sugar
 $\frac{1}{8}$ teaspoon cinnamon
Pinch of salt

DIRECTIONS

1. ? Step 1: Preheat the Air Fryer: Set your air fryer to 350°F (175°C) and let it preheat while you prep the bananas.
2. ? Step 2: Slice the Bananas: Peel the bananas and slice thinly and evenly (about 1/8 -inch thick). A mandoline slicer helps with consistent chips, but a sharp knife works too.
3. ? Step 3: Season: In a bowl, toss the banana slices with:
4. Oil
5. Sugar
6. Cinnamon
7. Pinch of salt
8. Make sure each slice is lightly coated.
9. ? Step 4: Air Fry: Place the banana slices in a single layer in your air fryer basket.
10. Air fry for 10-12 minutes, flipping halfway through, until golden and crisp. Thicker slices may take slightly longer.
11. ? Step 5: Cool and Enjoy: Remove chips and let them cool completely on a wire rack-this helps them crisp up even more.
12. Serve immediately or store in an airtight container for up to 3 days.

SWAPS & NOTES

Oil choice: Coconut oil adds a subtle tropical flavor, but olive oil works too.

Sugar: Use brown sugar, coconut sugar, or a sugar substitute if preferred.

Extra crunch: Try using just-ripe bananas (not overly soft) for firmer chips.

Flavor twist: Add a pinch of nutmeg or cayenne for a warming or spicy kick.

TIPS FOR SUCCESS

Don't overcrowd the basket: Cook in batches if needed to ensure even crisping.

Flip carefully: Use tongs or a spatula to avoid breaking the chips.

Let them cool fully: The texture improves as they cool, so resist the urge to munch too soon!

Watch the time: Air fryers vary-keep an eye on them to avoid burning.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/air-fryer-banana-chips-naturally-sweet-crispy-and-easy/>