

Jason Griffith's Go-To Recipe for Homemade Banana Chips in the Air Fryer

Cinnamon-Sugar Air Fryer Banana Chips



OVEN
300°F

TIME
10-15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2-3 medium firm, ripe bananas (yellow, with no green, but still firm - not mushy brown)
1 tablespoon melted coconut oil (or olive oil/neutral oil)
1 tablespoon granulated sugar (or preferred sweetener like maple sugar)
1 teaspoon ground cinnamon
1/4 teaspoon salt (optional, but enhances flavor)

DIRECTIONS

1. Making these banana chips is incredibly straightforward with your air fryer:
2. Prepare : Bananas: Peel the bananas. Using a very sharp knife or a mandoline slicer (use with caution!), slice the bananas into thin, even rounds, about 1/8 to 1/4 inch thick. Thinner slices will result in crispier chips.
3. Season: In a medium bowl, gently toss the banana slices with the melted coconut oil until lightly coated. In a small separate bowl, whisk together the granulated sugar, ground cinnamon, and salt. Sprinkle this mixture over the banana slices and gently toss again until all slices are evenly coated.
4. Arrange in : Air Fryer: Arrange the banana slices in a single layer in your air fryer basket. Do not overcrowd the basket. You will need to cook them in batches. Overlapping slices will steam instead of crisp.
5. Air : Fry: Air fry at 300°F (150°C) for 10-15 minutes, flipping the chips halfway through (around 5-7 minutes). The exact cooking time will depend on the thickness of your slices and your air fryer model.
6. Check for : Crispness: Keep a close eye on them during the last few minutes, as they can go from perfectly crisp to burnt very quickly. The chips should be golden brown and feel firm. They will crisp up further as they cool.
7. Cool: Transfer the cooked banana chips to a wire rack to cool completely. This is crucial for them to achieve maximum crispness.

SWAPS & NOTES

Bananas: The ripeness of your bananas is crucial.

You want them yellow and ripe for sweetness, but still firm enough to slice thinly and hold their shape.

Overly ripe, mushy bananas won't work well for chips.

Oil: Coconut oil adds a lovely subtle tropical flavor that complements bananas well.

TIPS FOR SUCCESS

Slice Evenly: Uniform slices are key for even cooking.

A mandoline is your best friend here, but a steady hand and a sharp knife work too.

Don't Overload: Air fryers work by circulating hot air.

Overcrowding blocks this airflow, leading to soggy chips.

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

Original recipe: <https://chefmaniac.com/jason-griffiths-go-to-recipe-for-homemade-banana-chips-in-the-air-fryer/>