

Air Fryer Chocolate Chip Cookies: Crispy Edges, Chewy Centers Every Time

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OVEN
350°F

TIME
8-10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/4 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 teaspoon vanilla extract
- 1 large egg
- 1 cup chocolate chips (semi-sweet or milk chocolate work great)

Swaps and Notes:

Butter: Make sure your butter is truly softened, not melted, for the best creaming results. This helps create that light, fluffy cookie texture.

Sugars: The combination of granulated and brown sugar is essential for both flavor and texture - granulated sugar provides crispness, while brown sugar adds chewiness and moisture.

Chocolate Chips: Feel free to use your favorite type of chocolate chips or even chopped chocolate bars. Dark chocolate, milk chocolate, or a mix of both would be delicious.

Add-ins: A handful of chopped nuts (like walnuts or pecans) or a sprinkle of flaky sea salt on top before baking would be fantastic additions.

Flour: For gluten-free cookies, you can often substitute a 1:1 gluten-free baking flour blend, though results may vary slightly.

Step-by-Step Directions:

Combine Dry Ingredients: In a small bowl, whisk together the flour, baking soda, and salt. Set aside.

Cream Wet Ingredients: In a larger bowl, cream together the softened butter, granulated sugar, brown sugar, and vanilla extract until the mixture is smooth and light. Beat in the egg until it's fully incorporated and the mixture is well blended.

Combine Wet and Dry: Gradually add the dry ingredients to the wet ingredients, mixing on low speed or by hand until just combined. Be careful not to overmix.

Stir in Chocolate Chips: Gently fold in the chocolate chips until they are evenly distributed throughout the dough.

Preheat Air Fryer: Preheat your air fryer to 350°F (175°C). Line the air fryer basket with a piece of parchment paper cut to fit, or use a reusable air fryer liner. Do not use aluminum foil directly on the heating element.

Form and Space Cookies: Scoop tablespoon-sized balls of cookie dough onto the prepared parchment paper, spacing them about 2 inches apart. You'll need to cook these in batches, as overcrowding the basket will prevent even cooking.

Air Fry Cookies: Place the parchment with the cookie dough into the preheated air fryer basket. Cook for 8-10 minutes, or until the cookies are golden around the edges but still look slightly soft and gooey in the center. They will continue to set as they cool.

Cool and Serve: Carefully remove the parchment paper with the cookies from the air fryer basket. Let the cookies cool on a wire rack for a few minutes before serving. This allows them to firm up and become perfectly chewy.

Tips for Success:

Don't Overcrowd: This is crucial for air frying! Cook in small batches to ensure even air circulation and consistent baking.

Parchment Paper is Your Friend: It prevents sticking and makes cleanup a breeze.

Check Doneness: Air fryers can vary, so keep an eye on your cookies, especially during the first batch. They should be golden on the edges but still slightly soft in the middle for that perfect chewy texture.

Chill the Dough (Optional): If you have time, chilling the cookie dough for at least 30 minutes (or even overnight) can result in a richer flavor and a thicker cookie.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For an even more indulgent treat, check out [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).

If you're a classic cookie purist, you'll adore [These Copycat Neiman Marcus Chocolate Chip Cookies Are My Secret Weapon Dessert](#).

And for a no-bake option that's always a hit, my [These Old School No-Bake Cookies Never Fail Me \(And I've Made Them 100 Times!\)](#) are a must-try.

DIRECTIONS

1. Making these cookies in the air fryer is surprisingly simple:
2. Combine : Dry Ingredients: In a small bowl, whisk together the flour, baking soda, and salt. Set aside.
3. Cream : Wet Ingredients: In a larger bowl, cream together the softened butter, granulated sugar, brown sugar, and vanilla extract until the mixture is smooth and light. Beat in the egg until it's fully incorporated and the mixture is well blended.
4. Combine : Wet and Dry: Gradually add the dry ingredients to the wet ingredients, mixing on low speed or by hand until just combined. Be careful not to overmix.
5. Stir in : Chocolate Chips: Gently fold in the chocolate chips until they are evenly distributed throughout the dough.
6. Preheat : Air Fryer: Preheat your air fryer to 350°F (175°C). Line the air fryer basket with a piece of parchment paper cut to fit, or use a reusable air fryer liner. Do not use aluminum foil directly on the heating element.
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10. **Tips for Success: Don't Overcrowd:** This is crucial for air frying! Cook in small batches to ensure even air circulation and consistent baking.
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12. **Check Doneness:** Air fryers can vary, so keep an eye on your cookies, especially during the first batch. They should be golden on the edges but still slightly soft in the middle for that perfect chewy texture.
13. **Chill the Dough (Optional):** If you have time, chilling the cookie dough for at least 30 minutes (or even overnight) can result in a richer flavor and a thicker cookie.
14. **Serving Suggestions and Pairings:** These Air Fryer Chocolate Chip Cookies are fantastic warm, right out of the air fryer, especially with a scoop of vanilla ice cream or a cold glass of milk. They're perfect for satisfying a sweet craving, an after-dinner treat, or a quick snack. For more quick cookie ideas, you might enjoy my recipe for [These Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime](#) or even the super easy [These Cake Mix Cookies Are My Go-To Shortcut for Easy Foolproof Treats](#).
15. **Storage and Leftover Tips:** Store any leftover Air Fryer Chocolate Chip Cookies in an airtight container at room temperature for up to 3-4 days. For that "freshly baked" experience, you can pop them back into the air fryer for 1-2 minutes at 300°F (150°C) to warm them up and crisp the edges again. You can also freeze the raw cookie dough balls for up to 3 months, then air fry them from frozen, adding a couple of minutes to the cooking time.
16. **More Recipes You Will Love:** If you love the simplicity and deliciousness of these cookies, you'll definitely want to try some of my other cookie and dessert favorites:
17. For an even more indulgent treat, check out [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
18. If you're a classic cookie purist, you'll adore [These Copycat Neiman Marcus Chocolate Chip Cookies Are My Secret Weapon Dessert](#).
19. And for a no-bake option that's always a hit, my [These Old School No-Bake Cookies Never Fail Me \(And I've Made Them 100 Times!\)](#) are a must-try.
20. **Final Thoughts:** Who knew the air fryer could make such perfect chocolate chip cookies? This recipe proves that you don't need a lot of time or fuss to enjoy a truly amazing homemade treat. Give it a try, and let me know how they turn out for you!
21. Do you have a favorite air fryer dessert you can't live without? Share your ideas in the comments below, and be sure to follow Chef Maniac for more quick and delicious recipes!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/air-fryer-chocolate-chip-cookies-crispy-edges-chewy-centers-every-time/>