

Banana Fritters That Are Crispy Outside, Soft Inside, and So Easy to Make

Here is a classic ingredient lineup for easy banana fritters:



TIME
2 to 3 min

METHOD
Air fryer

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INGREDIENTS

- 2 to 3 ripe bananas, mashed
- 1 cup all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1 large egg
- 1/4 cup milk
- 1 teaspoon vanilla extract
- Oil for frying
- Powdered sugar, for serving

DIRECTIONS

1. In a medium bowl, mash the ripe bananas until mostly smooth.
2. In a separate bowl, whisk together the flour, sugar, baking powder, cinnamon, and salt.
3. Add the egg, milk, and vanilla to the bananas and stir to combine.
4. Fold the dry ingredients into the banana mixture until a thick batter forms.
5. Heat about 1 to 2 inches of oil in a deep skillet or saucepan over medium heat.
6. Drop spoonfuls of batter into the hot oil, being careful not to overcrowd the pan.
7. Fry for 2 to 3 minutes per side, or until golden brown and cooked through.
8. Transfer the fritters to a paper towel-lined plate to drain.
9. Dust with powdered sugar and serve warm.

SWAPS & NOTES

This recipe is flexible, which is always a plus.

Very ripe bananas work best because they mash easily and bring the most natural sweetness.

You can add a pinch of nutmeg for a warmer flavor.

A little brown sugar can replace the granulated sugar if you want a deeper sweetness.

TIPS FOR SUCCESS

Use bananas that are heavily speckled or very ripe.

That is where the best banana flavor comes from, and it also helps the fritters stay tender.

Keep the oil at a steady temperature.

If it is too cool, the fritters soak up oil and become heavy.

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

Original recipe: <https://chefmaniac.com/banana-fritters-that-are-crispy-outside-soft-inside-and-so-easy-to-make/>