

Cinnamon Sugar Air Fryer Banana Chips: A Crispy, Sweet Snack You'll Love

I'm always looking for ways to turn simple fruits into fun, snackable treats, and these



CINNAMON-SUGAR AIR FRYER BANANA CHIPS.

You Will Need

- 2 ripe but firm bananas
- 1 tbsp coconut oil or melted butter
- 1 tbsp granulated sugar or coconut sugar

OVEN
350°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Crispy, sweet, and lightly spiced with cinnamon Air fryer

DIRECTIONS

1. method means less oil and faster cooking
2. Perfect for kids, adults, and everyone in between
3. Store well for days of healthy snacking
4. Ingredients : You'll Need
5. 2 ripe (but firm) bananas
6. 1 tablespoon melted coconut oil (or vegetable oil)
7. 2 tablespoons granulated sugar
8. 1 teaspoon ground cinnamon
9. How I : Make My Cinnamon Sugar Air Fryer Banana Chips
10. Prep the : Bananas
11. I start by peeling the bananas and slicing them into thin, even rounds - about
12. . Uniform slices are key to getting that perfect crisp texture.
13. Toss with : Oil
14. In a small bowl, I gently toss the banana slices with
15. melted coconut oil
16. until they're lightly coated. This helps them crisp up in the air fryer.
17. Mix the : Cinnamon Sugar
18. In a separate bowl, I combine the
19. granulated sugar
20. . I sprinkle half of this mixture over the banana slices and toss gently to coat.
21. Preheat the : Air Fryer
22. I preheat my air fryer to
23. 350°F (175°C)
24. for about 3 minutes.

25. Air : Fry in Batches

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/cinnamon-sugar-air-fryer-banana-chips-a-crispy-sweet-snack-youll-love/>