

Air Fryer Peanut Butter Cookies with Creamy Peanut Butter Filling

Air Fryer Peanut Butter Cookies



OVEN
350°F

TIME
8 to 10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup smooth peanut butter
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 large egg
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- A pinch of sea salt
- 1/4 cup peanut butter, for filling
- 1 teaspoon powdered sugar, for filling

DIRECTIONS

- 1.** Make the Dough: In a large mixing bowl, combine 1 cup of peanut butter, the granulated sugar, brown sugar, and egg. Mix until smooth and creamy. Stir in the baking soda, vanilla extract, and a pinch of sea salt until everything is fully incorporated.
- 2.** Prepare the Filling: In a small bowl, mix the extra 1/4 cup of peanut butter with 1 teaspoon of powdered sugar. Stir until it becomes a creamy but slightly thicker filling.
- 3.** Shape the Cookies: Scoop out about 1 tablespoon of cookie dough and roll it into a ball. Flatten it slightly in your hand and place about 1/2 teaspoon of filling in the center.
- 4.** Seal the Filling Inside: Fold the dough around the filling and pinch it closed completely. Roll the cookie gently between your hands to smooth it out into a ball again.
- 5.** Flatten and Mark: Place the filled dough balls in the air fryer basket, leaving space between them so they can spread a little. Use a fork to gently press a crisscross pattern onto the tops, flattening them slightly.
- 6.** Air Fry: Preheat the air fryer to 350°F (175°C). Cook the cookies in batches for 8 to 10 minutes, or until the edges are golden and just a little crisp. Do not overcrowd the basket.
- 7.** Cool Before Serving: Carefully remove the cookies and let them cool on a wire rack for 5 to 10 minutes. The filling will firm up a bit as they cool, but it should still stay deliciously soft.

SWAPS & NOTES

Smooth peanut butter works best here because it creates a dough that is easy to mix and shape.

Natural peanut butter can sometimes be a little oily or too loose, so a standard creamy peanut butter is the safest choice for the best texture.

The little bit of powdered sugar in the filling helps thicken it slightly, making it easier to wrap inside the dough.

If you want to dress these cookies up even more, a drizzle of melted chocolate or a sprinkle of flaky sea salt on top after baking is a great touch.

TIPS FOR SUCCESS

Do not overfill the cookies, or the peanut butter center may leak out during cooking.

A small dollop goes a long way here.

Sealing the dough completely around the filling is the best way to keep that creamy center tucked inside where it belongs.

It also helps to work in small batches so the cookies have room to cook evenly.

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

Original recipe: <https://chefmaniac.com/air-fryer-peanut-butter-cookies-with-creamy-peanut-butter-filling/>