



AIR FRYER CINNAMON APPLE RINGS

Ingredients

- 4 Honeycrisp apples
- 1 cup flour
- 2 TBSP sugar
- 1/2 tsp.cinnamon
- 1 large egg
- 3/4 cup milk

COATING:

- 1 cup sugar
 - 1 tsp. cinnamon
-

Instructions

NOTE: Depending on what type of air fryer you use, you may need to slightly alter recipe- air fryer used in this recipe is power XL with trays (not basket).

1. Peel apples, core and cut into rings.
2. Combine flour, sugar and cinnamon. In a separate bowl, beat the eggs and add milk. Mix to combine.
3. In a shallow dish, mix sugar and cinnamon for coating. With a paper towel, dab apples slightly to dry. Dip apple rings in batter, allowing excess to drip off. Place on a sheet of parchment paper. Dip each rings in cinnamon mixture.
4. Spray air fryer trays with cooking spray and place apple rings on trays in single layer (not touching). Fry for 15 minutes, keeping an eye on them. (All air fryers are different!)
5. When finished, cool and serve with caramel sauce. (Make your own, or buy caramel apple dip.)