

Zucchini Bread Recipes

Cinnamon Sugar Air Fryer Banana Chips

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 large ripe bananas, sliced 1/8-inch thick
- [ ] 1 tablespoon lemon juice
- [ ] 1 tablespoon olive oil spray

Cinnamon Sugar Coating

- [ ] 2 tablespoons brown sugar
- [ ] 1 teaspoon ground cinnamon
- [ ] Pinch of sea salt (optional)

Instructions

1. Preheat the air fryer to 350°F (175°C). While it warms up, slice the bananas evenly and place them in a bowl.



2. Drizzle the lemon juice over the slices and toss gently; this keeps them from browning.



3. Lightly spray the banana rounds with olive oil, then sprinkle the cinnamon-sugar mixture, shaking to coat each piece.



4. Arrange the coated slices in a single layer in the air fryer basket; avoid overlapping.



5 Cook for 6 minutes, shake the basket, then cook another 6 minutes or until golden and crisp. Let cool on a wire rack.



Nutrition per serving

95 kcal	1 g	22 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the coating looks too loose, add a tiny bit more oil spray before cooking.
- For extra crunch, let the chips rest for a couple of minutes; they continue to firm up.
- You can store the chips in a paper-lined jar to absorb any residual moisture.