

Bubbie's Space

Good Food ♥ Happy Heart ♥ Brighter Days

Cinnamon Sugar Air-Fryer Apples

Apple wedges tossed with cinnamon, brown sugar, and a little butter. Serve warm with vanilla ice cream.



Ingredients



- 3 large apples (Honeycrisp, Gala or Fuji work great)
- 2 tablespoons brown sugar
- 1 teaspoon ground cinnamon
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract (optional)
- Pinch of salt

Instructions

1. Wash, core and slice apples into wedges.
2. In a large bowl, toss apple wedges with brown sugar, cinnamon, melted butter, vanilla extract (if using), and a pinch of salt.
3. Preheat air fryer to 375°F (190°C) for 3 minutes.
4. Place apples in the air fryer basket in a single layer (work in batches if needed).
5. Air fry for 8–10 minutes, shaking the basket halfway through, until apples are tender and caramelized.
6. Serve warm with a scoop of vanilla ice cream and a drizzle of extra cinnamon or caramel sauce.











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