

Treasure Barrel

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

- [ ] 3 ripe bananas, sliced thin
- [ ] 2 tbsp white sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1 tsp olive oil spray
- [ ] 1 tsp lemon juice
- [ ] A pinch of sea salt (optional)

Instructions

1. Preheat the air fryer to 350°F (180°C). While it warms, lay banana slices on a plate, drizzle with lemon juice, and let sit for a minute.
2. In a shallow bowl, combine sugar, cinnamon, and salt. Lightly mist the banana slices with oil, then toss them in the cinnamon-sugar mixture until coated.
3. Arrange the coated slices in a single layer in the air fryer basket. sliced potatoes don’t crowd; you may need two batches.
4. Cook for 6-8 minutes, shaking the basket halfway. Watch for a light golden edge – that’s the sweet spot. Once done, transfer to a wire rack to cool and crisp.
5. Enjoy immediately, or store in an airtight jar. Pair with a cup of tea while remembering the aroma of soft pretzels on a lazy weekend.

Nutrition per serving

120 kcal	1 g	28 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If bananas are too soft, the chips may turn soggy; choose firm yellow bananas.
- A light mist of oil is enough; too much will make them greasy.
- For extra flavor, add a pinch of nutmeg to the coating.