

Fried Apple Dippers

Ingredients:

- Cooking spray
- 4 apples, cored, peeled, and cut into wedges
- 1/2 cup cornstarch
- 2 cups graham cracker crumbs
- 6 tablespoons brown sugar
- 4 eggs, beaten
- Caramel sauce



Directions

1. Spray the air fryer basket with cooking spray.
2. Toss apples and cornstarch in a large bowl. Set aside.
3. Combine graham crackers and brown sugar in a small bowl. Place beaten eggs in a shallow dish.
4. Preheat air fryer for 3 minutes at 350°F.
5. Roll apple slices in the eggs, coating completely. Roll apples in the graham cracker crumbs and place in the air fryer basket in a single layer.
6. Cook at 380°F for 3–4 minutes, flipping halfway through. Repeat to cook the remaining apples. Serve warm with caramel sauce.

Makes 8 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.