

Air Fryer Chocolate Chip Oatmeal Cookies

Yield: 48 cookies

Cook Time: 7 minutes

Air Fryer chocolate chip oatmeal cookies get crisp on the edges and stay chewy in the center. Learn the tips for baking these cookies in the air fryer so they come out perfect every time.

Ingredients

- 1-1/4 cup brown sugar
- 1/2 cup granulated sugar
- 1 cup butter, melted
- 2 large eggs
- 2 teaspoons vanilla extract
- 1-3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 3/4 teaspoon salt
- 3 cups old fashioned rolled oats
- 2 cups semisweet chocolate chips

Instructions

1. Add both of the sugars and the melted butter to a mixing bowl. Beat until well blended.
2. Add the eggs and vanilla extract. Beat well.
3. Sift the flour, baking soda, cinnamon, and salt over the mixture and stir until well blended.
4. Stir in the rolled oats and chocolate chips.
5. Line the basket of your air fryer with parchment paper or a piece of tin foil.
6. Place walnut-sized balls of cookie dough into the air fryer basket. Space them about 1 to 2 inches apart then press them down to flatten them slightly.
7. Close the air fryer basket and set the temp for **300°F**. Cook for **7 minutes**.
8. Cool on a wire rack.

Notes

- These cookies will not spread very much in the air fryer. If you don't push them down before baking them then they will stay in a round ball. The thick balls of dough will bake quickly on the outside and prevent the cookies from spreading. They will also stay raw in the center if you don't flatten them.
- Make sure you line the air fryer basket with either parchment paper or tin foil. I prefer parchment paper because it makes the bottom of the cookies smoother and they will come out easier.
- You can freeze the cookie dough for up to 6 months. Make balls of cookie dough then freeze them. When they are completely frozen place them in a freezer-proof container. Bake just a few at a time when you get a cookie craving.
- You can bake these cookies in a regular oven preheated to 350°F for 10 to 12 minutes. You do not have to flatten them if you bake them in a regular oven.
- It is not necessary to preheat the air fryer prior to baking the cookies. Since the air fryer is so small, it comes up to temperature very quickly. However, if you bake these in a regular oven, you need to preheat the oven.