



Air Fryer Caramelized Bananas

Ingredients

2 large bananas, slightly under-ripe
1 tbsp melted butter
1/2 tsp vanilla extract
1 tablespoon brown sugar
1/2 teaspoon ground cinnamon

Directions

1. Preheat air fryer to 390-400 degrees F.
2. Peel and cut bananas length-wise and spread on plate.
Combine butter and vanilla and drizzle over both bananas.
3. Combine brown sugar and cinnamon and sprinkle over both bananas evenly.
4. Spray the air fryer basket with non-stick cooking spray or line with parchment paper.
5. Place bananas in a single layer and cook until brown, about 7-9 minutes.
6. Allow bananas to cool slightly before eating.



Source: [allrecipes.com](https://www.allrecipes.com)