Crispy, sweet, and lightly spiced, these Cinnamon-Sugar Air Fryer Banana Chips are a quick and healthy snack. Made with ripe bananas, a touch of cinnamon, and minimal oil, they're a guilt-free treat perfect for any time of the day.

- Total Time: 15–20 minutes
- Yield: 2–3 servings

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Ingredients

- 2 ripe but firm bananas (peeled and sliced into ⅛-inch rounds)
- 1 tablespoon coconut oil or melted butter
- 1 tablespoon granulated sugar (or coconut sugar)
- ½ teaspoon ground cinnamon

Instructions

1. Prepare the Bananas:
   Peel and slice bananas into thin, even rounds.
2. Coat with Cinnamon-Sugar:
   Mix sugar and cinnamon in a small bowl. Toss banana slices with melted coconut oil or butter, then sprinkle with the cinnamon-sugar mixture to coat evenly.
3. Preheat the Air Fryer:
   Preheat your air fryer to 350°F (175°C) for 3–5 minutes.
4. Air Fry the Chips:
   Arrange banana slices in a single layer in the air fryer basket. Air fry for 8–10 minutes, flipping halfway through, until golden and crisp.
5. Cool and Serve:
   Let the chips cool completely on a wire rack, where they will crisp further. Enjoy

immediately or store for later.

Notes

- Use firm bananas for the best texture. Overripe bananas may not crisp properly.
- Adjust cinnamon-sugar ratios to suit your taste.
- To prevent sogginess, ensure slices don’t overlap in the air fryer.