

Extracted from - <https://airfryfoods.com/how-to-make-deep-fried-oreos-in-the-air-fryer/>



Delicious Deep Fried Oreos Made Easy in an Air Fryer - If you've ever been to a fair or carnival, you've likely encountered the wonder that is deep-fried Oreos. A heavenly dessert that contrasts the rich, creamy filling of the Oreo cookie with a warm, fluffy batter, deep-fried Oreos bring pure joy with each bite. What if we told you that you can recreate this beloved treat in the comfort of your own kitchen with an air fryer? That's right! Using an air fryer allows you to enjoy these delectable bites with less oil and fewer calories, making them a more guilt-free indulgence. In this article, we'll explore step-by-step how to make deep-fried Oreos in an air fryer while sharing tips and tricks to make them irresistible.

What Are Deep Fried Oreos? - Deep-fried Oreos are a popular deep-fried snack made by coating Oreo cookies in a rich batter and frying them until golden and crispy. While the traditional method of preparation involves frying them in hot oil, air frying provides a healthier alternative, allowing you to savor the same delightful flavors and textures with significantly less oil.

Ingredients Needed for Air Fryer Deep Fried Oreos

To recreate deep-fried Oreos, you will need the following ingredients:

- 1 package of Oreo cookies
- 1 cup of pancake mix
- 1 cup of milk
- 1 tablespoon of sugar (optional)
- 1 teaspoon of vanilla extract (optional)
- Non-stick cooking spray (or oil for greasing)
- Powdered sugar for dusting

How to Make Deep Fried Oreos in the Air Fryer

Follow these simple steps to whip up a batch of deep-fried Oreos in your air fryer.

Step 1: Prepare the Batter

1. In a mixing bowl, combine the pancake mix, milk, sugar, and vanilla extract. Stir until the batter is smooth and well combined. The batter should be thick enough to coat the Oreos but not so thick that it's clumpy.

Step 2: Preheat the Air Fryer

1. Preheat your air fryer to 350°F (175°C) for about 3-5 minutes. Preheating ensures that your deep-fried Oreos cook evenly and turn out perfectly crispy.

Step 3: Coat the Oreos

1. Take the individual Oreo cookies and dip each one into the prepared batter. Allow excess batter to drip off before placing them in the air fryer. This step is crucial for achieving that perfect crispy texture.

Step 4: Air Fry the Oreos

1. Lightly spray the air fryer basket with non-stick cooking spray or brush it with a small amount of oil. Place the battered Oreos in the basket, ensuring they do not touch each other. This allows the hot air to circulate and helps them cook evenly. Depending on the size of your air fryer, you may need to cook them in batches.

Step 5: Cooking Time and Temperature

1. Cook the dipped Oreos in the air fryer for about 6-8 minutes or until they are golden brown. You may want to flip them halfway through cooking to ensure that both sides are cooked equally.

Step 6: Let Them Cool

1. Once they are cooked, carefully remove the Oreos from the air fryer using tongs and place them on a paper towel-lined plate to drain any excess oil. Allow them to cool slightly.

Step 7: Dusting with Powdered Sugar

1. Finally, dust the warm deep-fried Oreos with powdered sugar for a sweet finishing touch. You can also serve them with dipping sauces like chocolate syrup, caramel, or whipped cream for added flavor.

Tips for Perfect Air Fryer Deep Fried Oreos

While making deep-fried Oreos in an air fryer is simple, a few tips can help elevate your dish to the next level:

Tip 1: Experiment with Batter

Feel free to experiment with different batters, such as using cake batter or adding flavors like cocoa powder to the pancake mix for a richer taste.