



Air fried apple pies are mini versions of the traditional apple pie, but they are cooked in an air fryer instead of the oven. The air fryer circulates hot air around the pies, creating a [crisp and golden-brown crust](#) without the need for excessive oil or traditional baking. This method is not only quicker but also results in a lighter, healthier dessert.

The best part about air fried apple pies is their versatility. You can make them from scratch, use pre-made dough, or even try frozen pies. With the help of an air fryer, you can enjoy this classic comfort food with less time, mess, and fat than conventional methods.

Air Fried Apple Pie Recipe: Your Step-by-Step Instructions

Ingredients

- 2 medium apples (Granny Smith or Honeycrisp are ideal)
- 1 tablespoon lemon juice
- 1 tablespoon brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon butter (optional, for extra flavor)
- Pre-made pie dough or puff pastry (if making from scratch, see the instructions below)
- 1 egg (for egg wash)
- Powdered sugar (optional, for dusting)

Instructions

1. Prepare the Apple Filling

Start by peeling and coring the apples. Slice them thinly and place them in a bowl. Add lemon juice to prevent browning. Then, mix in the brown sugar and ground cinnamon. Toss the apples gently until they are fully coated with the sugar and cinnamon mixture. Let them sit for 5-10 minutes to allow the flavors to meld.

2. Prepare the Dough

If using pre-made dough, roll it out on a floured surface. Cut circles or squares large enough to hold the apple filling. If you are making the dough from scratch, follow the instructions below for the homemade version.

3. Assemble the Pies

Place a spoonful of the apple mixture in the center of each dough circle. Fold the dough over the filling to create a pocket. Pinch the edges together to seal the pie. For a decorative touch, you can crimp the edges with a fork.



4. Brush with Egg Wash

Whisk the egg and brush it over the top of the pies. This will give the pies a golden-brown finish when air fried.

5. Air Fry the Apple Pies

Preheat the air fryer to 350°F (175°C). Place the apple pies in the basket in a single layer. Air fry for 12-15 minutes, or until the crust is golden and crispy.

6. Serve and Enjoy

Once the pies are done, remove them from the air fryer and allow them to cool for a few minutes. Optionally, dust them with powdered sugar for added sweetness. Serve warm and enjoy!

How to Make Apple Pie from Scratch in an Air Fryer

Making apple pie from scratch involves creating both the filling and the dough. Here's a simple recipe to make both from scratch for air frying.

Homemade Apple Pie Filling

- 3 large apples, peeled, cored, and chopped
- 2 tablespoons of sugar
- 1 teaspoon of cinnamon
- 1 tablespoon of lemon juice
- 1 tablespoon of cornstarch (to thicken the filling)

Homemade Pie Dough

- 1 ½ cups of all-purpose flour
- 1 stick of cold butter (cubed)
- ½ teaspoon of salt
- 3-4 tablespoons of cold water

Instructions

1. Make the Pie Dough

In a food processor, pulse the flour, salt, and cubed butter until the mixture resembles breadcrumbs. Slowly add cold water until the dough comes together. Wrap the dough in plastic wrap and refrigerate for at least 30 minutes before rolling it out.

2. Prepare the Apple Filling

In a pan, combine the apples, sugar, cinnamon, lemon juice, and cornstarch. Cook over



medium heat until the apples soften and the filling thickens (about 10 minutes). Set the filling aside to cool.

3. **Assemble and Air Fry**

Roll out the dough on a floured surface and cut it into circles. Place the cooled apple filling in the center and fold the dough over. Pinch the edges to seal. Air fry as directed above.

Air Fryer Apple Pie Cooking Times: How Long to Cook for Perfect Results

The cooking time for air fryer apple pies can vary depending on the size of the pies, the type of dough used, and the air fryer model. However, on average, air frying apple pies at 350°F (175°C) for 12-15 minutes should yield perfectly golden, crispy results.

It's essential to monitor the pies after 10 minutes to ensure they don't overcook. You can open the air fryer basket and check for the desired golden-brown color. If they need more time, continue cooking in 2-minute intervals.

Achieving the Perfect Crisp: Air Fried Apple Pie with Bread

For a unique twist, you can use bread instead of traditional pie dough. This method gives the pies a crispy and crunchy texture that contrasts beautifully with the sweet apple filling.

Ingredients

- 4 slices of white or whole wheat bread
- 1 medium apple, diced
- 1 tablespoon butter
- 1 tablespoon sugar
- ½ teaspoon cinnamon

Instructions

1. Prepare the Apple Filling

Sauté the diced apple in butter, sugar, and cinnamon until softened (about 5 minutes). Set aside to cool.



2. Assemble the Pies

Cut the crusts off the bread and flatten the slices with a rolling pin. Place a spoonful of the apple filling in the center of each slice. Fold the bread over to form a pocket and press the edges to seal.

3. Air Fry

Preheat the air fryer to 350°F (175°C) and air fry for 5-7 minutes until the bread is crispy and golden.

Quick and Easy: Making Air Fryer Apple Pies with Puff Pastry

Puff pastry is a quick and easy alternative for making air fried apple pies. It creates a light and flaky crust that pairs perfectly with the spiced apple filling.

Ingredients

- 1 sheet of puff pastry
- 2 medium apples, peeled and sliced
- 1 tablespoon brown sugar
- 1 teaspoon cinnamon
- 1 tablespoon butter (optional)

Instructions

1. Prepare the Apple Filling

Mix the apple slices with cinnamon, sugar, and butter. Let the mixture sit for 10 minutes to soften.

2. Assemble the Pies

Roll out the puff pastry and cut it into squares. Place the apple mixture in the center and fold the pastry over to form a triangle or rectangle. Seal the edges.

3. Air Fry

Preheat the air fryer to 375°F (190°C) and air fry the puff pastry pies for 10 minutes, or until golden and crisp.

Frozen Apple Pies in Air Fryer: A Convenient Solution

Frozen apple pies are a great option if you're looking for a time-saving solution. Simply place the frozen pies in the air fryer and cook them until they are golden and crispy.



Cooking Frozen Apple Pies

1. Preheat your air fryer to 350°F (175°C).
2. Place the frozen apple pies in the air fryer basket, ensuring they are not touching.
3. Air fry for 15-20 minutes, checking halfway through to avoid overcooking.

Comparison of Fresh vs. Frozen Apple Pie

Feature	Fresh Apple Pie	Frozen Apple Pie
Prep Time	20-30 minutes	5-10 minutes
Cooking Time	12-15 minutes	15-20 minutes
Texture	Crispy crust, fresh filling	Crispy crust, slightly softer filling
Taste	Fresh, more flavorful	Convenient, but less fresh
Convenience	Requires more effort	Quick and easy
Storage	Best served fresh	Can be stored for months

Air Fried Apple Pies with a Golden Brown Crust: Tips for Perfect Results

Achieving the perfect golden-brown crust is essential when making air fried apple pies. Here are some tips for success:

- **Egg Wash:** Brushing the pies with an egg wash before air frying ensures a golden, shiny crust.
- **Preheating:** Always preheat your air fryer to the right temperature for even cooking.
- **Airflow:** Make sure to leave space between the pies in the air fryer basket so the hot air can circulate properly.

Why Air Fried Apple Pies Are Ideal for Busy Weeknight Desserts

Air fried apple pies are perfect for busy weeknights because they are quick, easy, and require minimal cleanup. You can have a delicious dessert ready in less than 30 minutes, and the air fryer does most of the work for you.



Conclusion

Air fried apple pies offer a convenient, healthier, and quicker alternative to traditional oven-baked pies while still delivering that irresistible golden, crispy crust and flavorful apple filling. Whether you're preparing them from scratch, using pre-made dough, or opting for frozen pies, the air fryer ensures that these mini desserts come out perfectly every time.

The versatility of the air fryer allows you to experiment with different variations, such as making air fried apple pies with bread or puff pastry, making them a fantastic option for any occasion, from casual weeknight dinners to special family gatherings. Plus, with the added benefits of shorter cooking times and less oil, air fried apple pies are not only easy to make but also a healthier dessert option.

So, whether you're a seasoned baker or a beginner, using an air fryer to make apple pies is an excellent choice. It's time to enjoy your favorite fall dessert all year long, with minimal effort and maximum flavor.

FAQs

1. Can I make air fried apple pies with pre-made dough?

Yes, you can absolutely make air fried apple pies with pre-made dough. Simply roll out the dough, cut it into shapes, and fill it with your apple mixture. Seal the edges and air fry for a crispy, golden crust. Pre-made dough makes the process quicker and easier.

2. How do I make sure my air fried apple pies have a crispy crust?

To achieve a crispy crust, make sure to brush your pies with an egg wash (a mixture of beaten egg and a little water) before air frying. Preheating your air fryer and not overcrowding the basket are also key to achieving a perfect crisp.

3. Can I use frozen apple pie filling in an air fryer?

Yes, you can use frozen apple pie filling in an air fryer. Simply assemble the pie with the frozen filling and pre-made dough or puff pastry, and air fry at the recommended temperature. Frozen fillings can make the process even quicker, though it may require a slightly longer cooking time.



4. What is the best type of apple to use for air fried apple pies?

The best apples for air fried apple pies are those that hold their shape and flavor when baked, such as Granny Smith, Honeycrisp, or Gala. These apples provide the perfect balance of tartness and sweetness.

5. How long should I cook frozen apple pies in an air fryer?

For frozen apple pies, preheat your air fryer to 350°F (175°C) and cook for 15-20 minutes, checking halfway through to ensure they are heating evenly. Adjust the time depending on the size and thickness of the pie.

6. Can I make air fried apple pies with puff pastry?

Yes, puff pastry works great for air fried apple pies. The flaky texture of puff pastry adds a delicious crunch to the pie. Just cut it into squares or circles, add the apple filling, fold over, and air fry until golden brown.

7. How do I make air fried apple hand pies?

To make air fried apple hand pies, use small circles of dough (either pre-made or from scratch). Place a spoonful of apple filling in the center, fold the dough over to form a pocket, seal the edges, and air fry until golden brown. This is a great option for portable, individual servings!

8. Are air fried apple pies healthier than traditional ones?

Air fried apple pies are generally healthier than traditional ones because they require less oil. The air fryer uses hot air to crisp the crust, making it lower in fat while still achieving that satisfying crunch. Additionally, the cooking time is shorter, which helps preserve more nutrients in the apples.

9. Can I make air fried apple pies with bread instead of dough?

Yes, you can use slices of bread to make air fried apple pies. Remove the crust, flatten the slices with a rolling pin, and add the apple filling. The bread will become crispy and golden in the air fryer, creating a unique twist on the traditional pie.



10. How long does it take to air fry apple pies?

The cooking time for air fried apple pies is typically between 12-15 minutes at 350°F (175°C), but this can vary depending on the size of the pies and the type of dough or filling used. Be sure to monitor the pies as they cook for the best results.