



Air Fried Peach Pies are the perfect fusion of tradition and innovation, offering you all the flavors of a homemade dessert with a modern twist. No need to heat up your oven or spend hours baking – the air fryer does all the hard work, delivering irresistible pies with flaky, golden crusts and a luscious peach filling in no time. This recipe isn't just about convenience; it's also a healthier alternative to deep frying, making it a guilt-free indulgence you can enjoy anytime. Get ready to wow your taste buds with these scrumptious treats!

## What Makes Air-Fried Peach Pies So Special?

Air-fried peach pies are a delicious twist on the traditional version, prepared in a [modern air fryer](#). What really sets them apart is their speed and simplicity. Instead of heating your whole kitchen with an oven, an air fryer delivers the same golden crust in just a fraction of the time. Plus, the peach filling caramelizes perfectly without the need for a stovetop.

The beauty of air-fried peach pies lies not only in their convenience but also in their versatility. Want something sweet yet healthy? These pies can be adjusted to fit your preferences, from using natural sweeteners to altering the crust.

## Benefits of Making Peach Pies in an Air Fryer

Still on the fence about trying air-fried desserts? Here's why air fryers might just be your new favorite pie-making tool:

- **Time-Saving:** Air fryers reduce cooking time significantly compared to traditional baking.
- **Energy Efficient:** Save energy (and your utility bills) by skipping the prolonged oven preheating.
- **Healthier Option:** Get that crisp, golden texture using little to no oil.
- **Compact Convenience:** Air fryers are perfect for smaller kitchens or when you need a quick, mess-free dessert solution.

## Air Fried Peach Pies Recipe: A Beginner-Friendly Guide

Don't worry if you're new to the air frying game – this recipe is easy enough for beginners to follow and make. Here's what you need:



## Ingredients:

- 1 cup all-purpose flour
- ½ teaspoon salt
- ¼ cup cold unsalted butter, cut into small pieces
- 2-3 tablespoons ice-cold water
- 4 fresh peaches, pitted and sliced
- ¼ cup granulated sugar (or natural sweetener of your choice)
- 1 tablespoon cornstarch
- ½ teaspoon ground cinnamon

## Instructions:

Step 1: Preheat your air fryer to 350 degrees Fahrenheit.

Step 2: In a large bowl, mix the flour and salt. Cut in the cold butter until the mixture resembles coarse crumbs.

Step 3: Gradually add in the ice-cold water, mixing until the dough comes together. Form it into a ball and wrap in plastic wrap. Refrigerate for at least 30 minutes.

Step 4: In another bowl, combine sliced peaches, sugar, cornstarch, and cinnamon.

Step 5: Roll out the chilled dough on a floured surface to about 1/8 inch thickness. Use a round cookie cutter to cut out circles (approximately 3-4 inches in diameter).

Step 6: Spoon some peach filling onto one half of each circle leaving enough edge to fold over.

Step 7: Fold the other half of the dough over the filling. Use a fork to seal the edges by pressing down and creating a pattern around them.

Step 8: Place pies in the air fryer basket (you may need to do this in batches depending on the size of your fryer). Cook for 10-12 minutes, until crust is golden brown and filling is bubbling.

Step 9: Serve warm and enjoy your delicious air-fried peach pies!



## Experiment with Different Flavors

This basic recipe can be altered to suit different tastes by changing up the filling or crust ingredients. Some ideas include:

- **Peach Blueberry Pies:** Combine sliced peaches and blueberries for a delicious fruity filling.
- **Peach Raspberry Pies:** Use raspberries instead of blueberries for a slightly tart twist.
- **Honey-Glazed Peach Pies:** Replace the sugar with honey for a naturally sweetened option.
- **Cinnamon Crust:** Add ground cinnamon to the dough mixture for an extra burst of flavor.

The possibilities are endless, so don't be afraid to get creative and experiment with different flavors! Your air-fried peach pies will always be a hit, no matter how you make them. So go ahead and try this recipe today - your taste buds will thank you!

## Essential Ingredients for Perfect Air-Fried Peach Pies

Creating delicious air-fried peach pies starts with having the right ingredients on hand. Here's what you'll need to get started:

1. **Fresh Peaches** - Ripe and juicy peaches are the star of the show. Look for ones with vibrant color and a slight give when pressed.
2. **Pie Dough** - Opt for homemade pie dough or a store-bought version to save time.
3. **Brown Sugar** - Adds a caramelized depth of sweetness to the filling.
4. **Ground Cinnamon** - For that warm, comforting spice flavor.
5. **Nutmeg (optional)** - A pinch can enhance the flavor profile of the filling.
6. **Cornstarch** - Helps thicken the peach filling and prevents it from becoming too runny.
7. **Egg Wash** - A mixture of egg and milk to achieve a golden crust.
8. **Butter** - A small amount for added richness in the filling.

Gather these essentials, and you'll be well on your way to crafting perfectly golden and flavorful air-fried peach pies!



## Step-by-Step Process for Preparing Peach Pie Filling

1. **Select Fresh Peaches** – Wash, peel, and slice the peaches into thin, uniform pieces for even cooking.
2. **Mix the Filling** – Combine peach slices, granulated sugar, brown sugar, cornstarch, a pinch of cinnamon, and a splash of lemon juice in a large bowl. Mix thoroughly until the ingredients are evenly coated.
3. **Allow to Rest** – Let the mixture sit for 10 minutes to allow the peaches to release their juices and for the cornstarch to activate.

Your filling is now ready to bring your air-fried peach pies to life!

## How to Make Air-Fried Peach Pies Using a Ninja Air Fryer

1. **Prepare the Dough** – Roll out your pie crust and use a circular cutter to create small rounds.
2. **Fill the Pies** – Spoon a small amount of the prepared peach filling into the center of each round. Fold the dough to form a half-moon shape, sealing the edges with a fork.
3. **Brush and Vent** – Lightly brush the pies with beaten egg and cut small slits on top to allow steam to escape.
4. **Preheat the Ninja Air Fryer** – Set your air fryer temperature to 375°F (190°C).
5. **Air-Fry the Pies** – Place your pies in the air fryer basket, ensuring they don't overlap. Cook for 8-10 minutes until golden brown.

Serve warm and enjoy the convenience of your Ninja Air Fryer!

## Simple Air Fryer Peach Recipes for Quick Desserts

### Air Fried Peaches with Cinnamon and Honey

- **Ingredients:**
  - 2 ripe peaches
  - 1 tablespoon melted butter
  - 1 teaspoon cinnamon
  - 1 tablespoon honey
- **Instructions:**



1. Cut peaches in half and remove the pit.
2. Brush each peach half with melted butter.
3. Sprinkle cinnamon evenly over the peach halves.
4. Preheat your air fryer to 350°F (175°C).
5. Place peach halves skin-side down in the air fryer basket and cook for 8 minutes.
6. Drizzle with honey before serving and enjoy!

## **Peach Hand Pies**

- **Ingredients:**

- 1 cup diced peaches
- 2 tablespoons sugar
- 1 teaspoon lemon juice
- Pre-made pie crust
- Egg wash (1 beaten egg)

- **Instructions:**

1. Mix diced peaches, sugar, and lemon juice in a bowl.
2. Roll out pie crust dough and cut into 5-inch circles.
3. Add a spoonful of peach filling to one half of each circle.
4. Fold the dough over the filling and seal edges with a fork.
5. Brush with egg wash and cut small vents on top.
6. Preheat your air fryer to 375°F (190°C) and cook for 10-12 minutes until golden brown.

These quick and simple peach recipes are perfect for satisfying your dessert cravings in no time!

## **Air Fryer Peaches with Honey: A Healthier Option**

### **Ingredients:**

- 2 ripe peaches
- 2 tablespoons honey
- 1 teaspoon cinnamon
- Vanilla yogurt or ice cream (optional, for serving)

### **Steps:**



1. Wash the peaches and cut them in half, removing the pits.
2. Lightly drizzle honey over the cut sides of the peaches.
3. Sprinkle a pinch of cinnamon on each peach half.
4. Preheat your air fryer to 375°F (190°C).
5. Place the peach halves cut-side up in the air fryer basket, making sure they are evenly spaced.
6. Cook for 8-10 minutes until the peaches are tender and slightly caramelized.
7. Serve warm with a dollop of vanilla yogurt or a scoop of ice cream for an extra treat.

This simple and wholesome recipe is an excellent way to enjoy a naturally sweet and satisfying dessert!

## Are Air-Fried Peach Pies a Guilt-Free Dessert?

Air-fried peach pies offer a delightful balance between indulgence and health-conscious eating. By using fresh peaches and an air fryer, this dessert provides a lower-calorie alternative to traditional fried pies without sacrificing flavor.

Instead of heavy pastry layers or deep frying, the natural sweetness of the peaches paired with a touch of cinnamon and optional light toppings keeps the treat simple and wholesome. The air frying technique reduces the need for excess oils, making it a more heart-friendly dessert choice. While moderation is always key, air-fried peach pies can certainly be enjoyed as a guilt-free treat, satisfying your sweet tooth without derailing healthier eating habits.

## Tips for Making Your Air-Fried Peach Pies Extra Crispy

1. **Chill the Dough** - Cold dough ensures flaky, crispy crusts, so refrigerate your crust before assembling.
2. **Avoid Overfilling** - Adding too much filling can result in soggy pies and leaking during cooking.
3. **Egg Wash** - Always brush the pies with egg wash for that beautiful golden-brown finish.

## Avoid These Mistakes When Making Air-Fried Peach Pies

1. **Skipping Ventilation** - Without slits in the crust, steam can't escape, leading to



soggy pies.

2. **Overcrowding the Basket** – Air needs to circulate, so fry in batches to avoid uneven cooking.
3. **Neglecting Preheating** – A preheated air fryer ensures even cooking and crispy results.

## Serving Suggestions for Air-Fried Peach Pies

1. **Add a Scoop of Ice Cream** – Serve your warm peach pies with a scoop of vanilla ice cream for a classic and indulgent pairing.
2. **Drizzle with Caramel Sauce** – Elevate the flavor by adding a light drizzle of caramel or honey for a sweeter touch.
3. **Sprinkle Powdered Sugar** – Dust the pies with powdered sugar for a simple yet elegant finishing touch.
4. **Pair with Fresh Fruit** – Complement the pies with a side of fresh peaches or berries for added freshness.
5. **Serve with Whipped Cream** – A dollop of whipped cream provides a light, creamy contrast to the crispy crust.

## How to Store and Reheat Air-Fried Peach Pies Properly

### 1. Storing the Pies

Allow the pies to cool completely at room temperature before storing. Place them in an airtight container to keep them fresh and prevent them from absorbing moisture. Store at room temperature for up to 2 days or in the refrigerator for up to 5 days.

### 2. Freezing for Long-Term Storage

To freeze, wrap each pie individually in plastic wrap and place them in a freezer-safe bag or container. They can be frozen for up to 3 months. When ready to use, thaw them in the refrigerator overnight.

### 3. Reheating Instructions

For optimal crispness, reheat the pies in the air fryer. Preheat the air fryer to 350°F (175°C) and heat the pies for 3-5 minutes or until warm and crispy. Avoid using a microwave, as it may result in soggy pastry.



## Air-Fried Peach Pies vs. Oven-Baked Peach Pies: Which Is Better?

Feature	Air-Fried Peach Pies	Oven-Baked Peach Pies
Cooking Time	8-10 minutes	20-25 minutes
Texture	Extra crispy and flaky pastry	Soft crust with a slightly golden top
Healthiness	Requires less oil, fewer calories	May require more oil or butter
Ease of Use	Simple and quick, ideal for small batches	Suitable for preparing larger batches
Flavor	Intensely flavorful filling with crisp edges	Milder, evenly cooked flavor
Versatility	Great for quick snacks or small servings	Perfect for parties or family dinners

Both methods have their advantages, with air frying offering convenience and crispiness, while oven baking excels in larger quantities and consistent flavors. Choose based on your preferences and needs!

## Innovative Ways to Enjoy Air Fryer Peach Desserts

### Steps to Create Unique Peach Desserts

#### 1. Peach Cobbler Bites

- Cut fresh peaches into small cubes and mix them with cinnamon, nutmeg, and a touch of honey or brown sugar.
- Place spoonfuls of the mixture into small pieces of pre-made pie dough and fold into mini pockets. Seal the edges with a fork.
- Air fry at 350°F (175°C) for 6-8 minutes or until golden brown. Serve with whipped cream or vanilla ice cream.

#### 2. Peach Crisp in a Jar

- Slice peaches and toss them with a sprinkle of sugar, cinnamon, and a squeeze of lemon juice.
- Place them in small, air fryer-safe jars or ramekins. Top with a crumbly mixture of oats, brown sugar, flour, and butter.
- Air fry at 350°F (175°C) for 10-12 minutes until the topping is golden and the peaches are soft.





are tender.

### 3. Caramelized Peach Topping

- Cut peaches into wedges and lightly coat them with melted butter and a drizzle of honey.
- Arrange them in the air fryer and cook at 375°F (190°C) for 5-7 minutes until caramelized.
- Use as a topping for pancakes, waffles, or yogurt.

### 4. Peach and Cream Cheese Roll-Ups

- Spread softened cream cheese onto pieces of flatbread or tortillas. Add thin slices of fresh peaches and a pinch of cinnamon.
- Roll tightly and place in the air fryer seam-side down. Cook at 360°F (182°C) for 5-6 minutes until golden and crispy.
- Slice into smaller pieces and serve as a treat or snack.

Experimenting with these steps can transform simple ingredients into gourmet peach desserts using an air fryer. Whether for quick snacks or indulgent treats, these ideas cater to every occasion!

## Conclusion

Air fryers bring convenience and creativity to the kitchen, making it easier than ever to craft delicious peach-based recipes. From warm, comforting desserts to light, flavorful snacks, the possibilities are endless. With just a few simple steps, you can elevate fresh peaches into golden, caramelized delights that impress any palate. Whether you're a seasoned cook or a beginner, these recipes prove that delightful dishes can be quick, easy, and bursting with flavor.

## FAQs

### 1. Can I use canned peaches instead of fresh peaches in these recipes?

Yes, canned peaches can be used as an alternative if fresh peaches are not available. Be sure to drain them thoroughly to avoid excess moisture, which may affect the texture of the final dish.

### 2. Do I need to preheat my air fryer?



Preheating your air fryer is recommended for optimal results. Most air fryers require just a couple of minutes to reach the desired temperature, ensuring even cooking and a golden finish.

### **3. Can I substitute cream cheese in the recipes?**

Absolutely! You can substitute cream cheese with alternatives like mascarpone, ricotta, or even a dairy-free cream cheese option to suit your dietary needs.

### **4. How do I prevent the flatbread rolls from unrolling while cooking?**

Ensure the rolls are tightly wrapped and placed seam-side down in the air fryer. For extra security, you can use a toothpick to hold them in place, removing it before serving.

### **5. Are these recipes suitable for gluten-free diets?**

Yes, by using gluten-free flatbread or tortillas, you can easily adapt these recipes to be gluten-free without sacrificing flavor.