



Air fryer gingerbread cookies are a modern twist on the traditional Christmas treat. Unlike baking in a conventional oven, an air fryer uses convection technology to circulate hot air, ensuring evenly [baked cookies](#) with a perfect texture. What sets them apart? They bake faster, require less preheating, and often result in crispier edges and a softer chew in the center.

From beginners to experienced bakers, air fryer gingerbread cookies are an excellent choice for anyone looking to save time without skimping on festive flavor.

How to Make Air Fryer Gingerbread Cookies Without Molasses

Ingredients

- 2 1/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 1/2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/2 cup unsalted butter, softened
- 3/4 cup packed brown sugar
- 1 large egg
- 1/4 cup honey
- 1 tsp vanilla extract

Instructions

1. Prepare the Dough:

- In a medium bowl, whisk together the flour, baking soda, salt, ginger, cinnamon, and cloves. Set aside.
- Using a hand or stand mixer, cream the softened butter and brown sugar until light and fluffy.
- Beat in the egg, honey, and vanilla extract until well combined.

2. Combine Wet and Dry Ingredients:

- Gradually mix the dry ingredients into the wet ingredients, stirring until a sticky dough



forms.

- Wrap the dough tightly in plastic wrap and refrigerate for at least 1 hour to firm up.

3. **Shape the Cookies:**

- Roll out the dough on a lightly floured surface to about 1/4-inch thickness.
- Use cookie cutters to create your desired shapes, gathering and re-rolling the scraps as needed.

4. **Preheat the Air Fryer:**

- Preheat your air fryer to 325°F for about 3-5 minutes.

5. **Bake the Cookies:**

- Place the cookie shapes in the air fryer basket, leaving a little space between each one.
- Air fry the cookies in small batches for 5-6 minutes, or until the edges are golden brown.

6. **Cool and Decorate:**

- Remove the cookies from the air fryer and allow them to cool completely on a wire rack.
- Once cooled, decorate as desired with icing, sprinkles, or other festive toppings.

Enjoy your homemade air fryer gingerbread cookies that pack all the flavor without the need for molasses!

The Best Air Fryer Gingerbread Cookies Recipe for the Holidays

You can't go wrong with this classic recipe for perfectly spiced, irresistible gingerbread cookies. This recipe is easy to follow and beginner-friendly.

Ingredients:

- 2 ½ cups all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 1 tsp ground ginger
- 1 tsp cinnamon



- ¼ tsp nutmeg
- ¼ cup unsalted butter, softened
- ½ cup granulated sugar
- ½ cup molasses (or a substitute)
- 1 large egg
- 1 tsp vanilla extract

Instructions:

1. **Preheat the Air Fryer:** Set your air fryer to 320°F.
2. **Prepare the Dough:** Whisk together the dry ingredients in one bowl. Cream butter and sugar in another, then add molasses, egg, and vanilla. Gradually mix the dry ingredients into the wet mixture.
3. **Roll and Cut:** Roll the dough to ¼-inch thickness and use cookie cutters to shape festive designs.
4. **Bake in Batches:** Place cookies on parchment paper in the air fryer basket and bake for 5-6 minutes.
5. **Cool and Decorate:** Allow to cool completely before decorating with icing or sprinkles.

Enjoy these tasty cookies with loved ones or wrap them as thoughtful holiday gifts!

Air Fryer Gingerbread Cake: A Creative Twist

Making a gingerbread cake in an air fryer is a fun and easy way to enjoy this festive treat. With a moist texture and warm spices, it's the perfect dessert for the holiday season. Follow these simple steps to create your own delicious gingerbread cake.

Ingredients

- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ cup unsalted butter, softened
- ½ cup brown sugar
- ½ cup molasses
- 1 large egg



- ½ cup buttermilk

Instructions

1. Prepare the Batter

- Combine the dry ingredients, including flour, baking soda, baking powder, cinnamon, and ginger, in a bowl.
- Cream the butter and brown sugar until light and fluffy.
- Add molasses and egg to the creamed mixture, followed by the buttermilk.
- Gradually mix in the dry ingredients to form a smooth batter.

2. Get the Pan and Air Fryer Ready

- Grease an air fryer-safe cake pan and line the bottom with parchment paper.
- Preheat your air fryer to 320°F (160°C).

3. Bake the Cake

- Pour the batter into the prepared cake pan.
- Place the pan in the air fryer basket and bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.

4. Cool and Serve

- Allow the cake to cool in the pan for 10 minutes.
- Transfer it to a wire rack to cool completely before serving.

This air fryer gingerbread cake is a delightful way to impress your guests or treat yourself to a slice of holiday cheer! Serve it plain, dusted with powdered sugar, or topped with cream cheese frosting for extra decadence.

Healthy Air Fryer Gingerbread Cookies: A Guilt-Free Delight

Ingredients

- 1 ¾ cups whole wheat flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger



- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 1/4 cup coconut oil, melted
- 1/4 cup unsweetened applesauce
- 1/4 cup molasses
- 1/3 cup coconut sugar
- 1 egg
- 1 teaspoon vanilla extract

Instructions

1. Prepare the Dough

- Combine the dry ingredients in a large mixing bowl — whole wheat flour, baking soda, cinnamon, ginger, cloves, and salt.
- In a separate bowl, whisk together the coconut oil, applesauce, molasses, coconut sugar, egg, and vanilla extract until smooth.
- Gradually add the wet ingredients to the dry ingredients, stirring until a thick dough forms.
- Wrap the dough in plastic wrap and refrigerate for at least 1 hour to firm it up.

2. Shape the Cookies

- Preheat your air fryer to 350°F (175°C).
- Roll the dough out on a lightly floured surface to about 1/4-inch thickness.
- Use festive gingerbread cookie cutters to cut out shapes. Arrange the cookies in the air fryer basket, leaving space between each one.

3. Bake the Cookies

- Bake the cookies in the preheated air fryer for 5-6 minutes or until the edges are just set and slightly golden.
- Allow the cookies to cool in the basket for a couple of minutes before transferring them to a wire rack to cool completely.

Enjoy these healthier gingerbread cookies as a delicious, guilt-free holiday treat! Perfect on their own or paired with a warm cup of tea or coffee.



Ninja Air Fryer Gingerbread Cookies: Step-by-Step Instructions

Ingredients You'll Need

- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 tablespoon ground ginger
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/3 cup brown sugar
- 1/3 cup molasses
- 1 large egg

Step 1: Prepare the Dough

- In a medium bowl, whisk together the flour, baking soda, ginger, cinnamon, cloves, and salt.
- In a separate bowl, beat the softened butter and brown sugar until creamy.
- Add the molasses and egg to the butter mixture, and mix until well combined.
- Gradually add the dry ingredients to the wet ingredients, mixing until a soft dough forms.

Step 2: Chill the Dough

- Wrap the dough in plastic wrap and refrigerate for at least 1 hour. This will make the dough easier to handle and help it hold its shape during baking.

Step 3: Roll and Cut the Cookies

- Lightly flour a clean surface and roll out the dough to about 1/4-inch thickness.
- Use your favorite cookie cutters to cut shapes from the dough.

Step 4: Arrange in the Air Fryer

- Preheat the Ninja Air Fryer to 325°F (163°C).
- Line the air fryer basket with parchment paper or a silicone mat.



- Arrange the cookies in the basket, ensuring there is enough space between each cookie for air circulation.

Step 5: Bake the Cookies

- Bake the cookies in the preheated air fryer for 5-6 minutes, or until the edges are set and begin to turn golden.
- Allow the cookies to cool in the basket for 2 minutes, then transfer them to a wire rack to cool completely.

Optional Step: Decorate

- Once the cookies have cooled, decorate them with icing and sprinkles if desired.

Enjoy your freshly baked gingerbread cookies made in the Ninja Air Fryer! These are perfect for sharing with friends and family or as a convenient holiday treat.

Essential Ingredients for Air Fryer Gingerbread Cookies

To create the perfect gingerbread cookie recipe in your air fryer, ensure you have the following essentials on hand:

- **Spices:** Ginger, cinnamon, and nutmeg for that warming holiday flavor.
- **Binding agents:** Eggs and molasses (or substitutes) hold the dough together.
- **Decorative elements:** Icing and sprinkles for festive flair.
- **Parchment paper:** Prevent sticking in the air fryer basket.

Tips for Perfectly Crispy and Chewy Gingerbread Cookies in the Air Fryer

Follow these steps to achieve that perfect balance of crisp and chewy in your gingerbread cookies:

1. Chill the Dough

After mixing your cookie dough, refrigerate it for at least an hour. Chilling helps firm up the dough, making it easier to handle and ensuring the cookies retain their shape during cooking.



2. Roll the Dough Evenly

Use a rolling pin to ensure the dough is an even thickness, around 1/4 inch. This consistency ensures even cooking in the air fryer.

3. Preheat the Air Fryer

Set your air fryer to 325°F (or your manufacturer's recommended temperature) and allow it to preheat for a few minutes before adding the cookies.

4. Use Parchment Paper

Line the air fryer basket with parchment paper to prevent sticking and make cleanup easier. Cut the parchment to fit without blocking air circulation.

5. Don't Overcrowd

Place the cookies in a single layer with enough space between them to expand slightly as they cook. Overcrowding can lead to uneven baking.

6. Monitor Cooking Time

Air fry the cookies for 5-8 minutes, keeping a close eye on them after 5 minutes. Cooking times may vary depending on your air fryer model or the size of your cookies.

7. Cool Properly

Allow the cookies to cool on a wire rack for a few minutes after removing them from the air fryer. This helps them firm up, achieving the perfect texture.

With these tips, you'll create delicious gingerbread cookies that are crispy on the outside and chewy on the inside!

Air Fryer vs. Oven: Which Is Better for Gingerbread Cookies?

Feature	Air Fryer	Oven
Cooking Time	Faster, typically 5-8 minutes.	Longer, usually 10-15 minutes.
Texture	Crispy outside, chewy inside.	Evenly baked, softer texture overall.



Efficiency	Energy-efficient for small batches.	Better for large batches, but less energy-efficient.
Control	Requires closer monitoring during cooking.	Easier to maintain consistent results.
Batch Size	Limited to smaller batches.	Can bake larger quantities at once.

Each method has its strengths, so the choice depends on your preferences and batch size!

How to Store and Preserve Air Fryer Gingerbread Cookies

Proper storage ensures that your air fryer gingerbread cookies remain fresh and flavorful for as long as possible. Follow these simple steps:

1. Cool Completely

Allow the cookies to cool entirely before storing them. Placing warm cookies in storage can cause condensation and make them soft or soggy.

2. Use an Airtight Container

Place the cookies in an airtight container to lock in freshness. To prevent them from sticking together, separate layers with wax paper or parchment paper.

3. Room Temperature Storage

Store the container in a cool, dry place at room temperature. The cookies will typically stay fresh for up to a week.

4. Freezing for Longer Storage

For extended preservation, you can freeze the cookies. Wrap individual cookies in plastic wrap and place them in a freezer-safe bag or container. They can last up to three months in the freezer.

5. Thawing Frozen Cookies

When ready to enjoy, remove the cookies from the freezer and allow them to thaw at room temperature for about 30 minutes. Avoid reheating to preserve their texture.

By following these steps, your gingerbread cookies will stay delicious and ready to enjoy



whenever you crave them!

Common Mistakes to Avoid

- Overloading the basket, which prevents even cooking.
- Using dough that's too sticky—chill it first to avoid spreading.
- Forgetting to adjust baking time based on cookie thickness.

Gingerbread Recipe Variations You Can Try in Your Air Fryer

• Chocolate Gingerbread Cookies

Add a tablespoon of cocoa powder to your dough for a rich chocolate twist. You can also mix in chocolate chips for extra indulgence.

• Spiced Orange Gingerbread

Include a teaspoon of orange zest and a splash of orange extract to give your cookies a tangy citrus flavor.

• Nutty Gingerbread Bites

Fold in crushed pecans, walnuts, or almonds to add a satisfying crunch to your cookies.

• Gluten-Free Gingerbread

Use a gluten-free flour blend as a substitute for all-purpose flour. Ensure any other ingredients you use are also gluten-free.

• Vegan Gingerbread Cookies

Replace butter with coconut oil or vegan margarine and use a flax or chia egg as a substitute for regular eggs.

• Iced Gingerbread Shapes

Roll out the dough and cut it into festive shapes before baking. Once cooled, decorate with your favorite icing or sprinkles.



Experimenting with these variations is a great way to personalize your gingerbread cookies while keeping the air fryer method quick and simple!

Pairing Ideas

Complement your cookies with:

- **Hot drinks** like spiced lattes, hot cocoa, or a chai tea latte.
- **Ice cream** for a warm-and-cold dessert combo.
- **Fruit dips** like apple or orange compote for added holiday flair.

Conclusion

Air fryer gingerbread cookies are a delightful and convenient way to enjoy the holiday season. With their quick preparation time, versatility, and delicious flavor, they're sure to become a favorite in your festive traditions. Whether you stick to the classic recipe or try out creative variations, these cookies are perfect for sharing with loved ones or savoring on your own. Happy baking and enjoy the warm, comforting flavors of gingerbread this holiday season!

FAQs

1. Can I use a store-bought gingerbread dough for this recipe?

Yes, store-bought gingerbread dough works perfectly in an air fryer. It's a great time-saver if you're in a hurry, and you can still customize the decorations to your liking.

2. What's the ideal temperature for baking gingerbread cookies in an air fryer?

Typically, 320°F (160°C) is ideal, but this may vary depending on your air fryer model. Keep an eye on your cookies and consider lowering the temperature slightly if they brown too quickly.

3. How long should I bake the cookies in the air fryer?

Baking usually takes about 5 to 8 minutes. Start with the lowest time and check frequently to prevent overbaking.

4. Can I make these cookies in advance?



Absolutely! Store the baked cookies in an airtight container for up to a week, or freeze them for longer storage. Decorate them just before serving for the freshest look.

5. Do I need to preheat the air fryer?

Yes, preheating your air fryer for about 3 minutes helps ensure even baking and consistent results.

6. Can I use parchment paper in the air fryer?

Yes, placing perforated parchment paper in the basket can help prevent sticking and make cleanup easier. Just ensure it's air-fryer safe and doesn't block airflow.

7. Are these cookies suitable for gluten-free or vegan diets?

You can adapt the recipe to meet dietary needs by using gluten-free flour or a vegan gingerbread recipe. Remember to check all other ingredients for compliance as well!