

— AIR FRYER BAKING

The Small-Batch Air Fryer Baking Book

Six desserts tested in a standard basket, with the exact temperature and time for each one. No oven. No guesswork.

**6**

RECIPES

30 min

LONGEST BAKE

320°F

HOUSE DEFAULT

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Tested in a home kitchen, one basket at a time

AND FIVE MORE INSIDE



Carrot Cake



Brownies



Lava Cake



PB Cookies



Candied Walnuts

Every recipe here *failed* before it worked.

I borrowed a relative's air fryer a few years ago to reheat leftovers, baked a small cake in it the same night, and never went back to the oven for desserts this size.

The cake came out lighter than my oven version and took half the time. That was the start. Since then I have baked, burned, under-baked and re-tested more small cakes and cookie batches than I can count.

What is in this book is the version that survived. Every recipe was made in my own standard basket, usually three or four times, until the temperature and timing came out right. If a recipe did not pass an honest first try, it is not here.

WHAT THIS BOOK IS NOT

- Not an oven conversion.** Air fryers run smaller and hotter, with air moving fast across the top. A recipe that works in a 9-inch tin at 350°F does not simply work at 350°F in a basket. These were built for the basket from the start.
- No order to follow.** Pick whichever recipe you have ingredients for. The lava cake takes eight minutes and the carrot cake takes thirty, and both are equally forgiving once you know where your machine sits.
- Your first bake is a calibration.** If your air fryer runs hot or cold, the first bake will tell you. Each recipe's tip box says where to start checking.

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Bake It Right the First Time

None of this is complicated. Skipping it is why most first attempts come out raw in the middle or scorched on top.

Six Rules for Baking in a Basket

- 1 Give the pan air on all sides** Check the pan fits with a finger's width of clearance before you mix anything. A 6-inch tin is the workhorse size.
- 2 Fill to two thirds, never higher** Batter rises closer to the element than it does in an oven. Leave half an inch of headroom.
- 3 Preheat for three minutes** Not every model needs it, but a hot start sets the outside fast, which matters for anything with a soft centre.
- 4 Protect the top with foil** When the top looks done before the centre has set, lay foil loosely over the pan. Weight down loose parchment first, or use a perforated liner.
- 5 Check early, every time** Test at the earliest time given, not the latest. Machines vary by ten to fifteen minutes on longer bakes.
- 6 Let it finish out of the basket** Cookies and cakes keep cooking on residual heat. Pull them looking slightly underdone.

GO DEEPER

The full walkthrough: pans, liners, preheating, and the bakes worth attempting first.

[How to bake in an air fryer →](#)

Converting Any Oven Recipe

Drop the oven temp 25°F, cut the time about 20%, then start checking early.

OVEN SAYS	BASKET SETTING	CHECK AT
325°F · 25 min	300°F · 20 min	17 min
350°F · 20 min	325°F · 16 min	13 min
350°F · 35 min	325°F · 28 min	24 min
375°F · 15 min	350°F · 12 min	10 min
400°F · 12 min	375°F · 10 min	8 min

Where the rule bends

Anything deep or dense needs a bigger temperature drop and less of a time cut, since the surface meets fast air long before the centre catches up. Loaf cakes and cheesecakes are the usual offenders: drop 30°F to 35°F and foil the top early.

SKIP THE MATH

Air Fryer Calculator

Type in any oven temp and time. Get the basket setting back.

airfryerbaking.com/air-fryer-calculator →

Air Fryer Lava Cake

Set edges, a centre that runs when you cut it. The one recipe here where thirty seconds of overbaking changes everything.

10 min

PREP

375°F

TEMP

6–8 min

COOK

2

SERVES



INGREDIENTS

4 oz semi-sweet or dark chocolate

¼ cup unsalted butter

1 large egg

1 egg yolk

2 tbsp granulated sugar

2 tbsp all-purpose flour

1 tsp vanilla extract, optional

Pinch of salt

EQUIPMENT

Two air fryer-safe ramekins

METHOD

- 1 Preheat** to 375°F (190°C) for three minutes. The hot start sets the outside while the middle stays liquid.
- 2 Melt** the chocolate and butter together in 20-second bursts, stirring between each, until smooth. Cool slightly.
- 3 Whisk** the egg, yolk, sugar, vanilla and salt until slightly frothy.
- 4 Combine** by pouring the chocolate into the eggs in a slow stream while whisking, so they do not scramble. Stir in the flour just until it disappears.
- 5 Prepare** the ramekins with butter, then dust with cocoa rather than flour. Divide the batter.
- 6 Air fry** for 6 to 8 minutes. Tops set, centres still jiggling. Shorter means runnier.
- 7 Rest** one to two minutes, run a knife round the edge, invert and serve immediately.

Do not use a toothpick. It comes out gooey whether the cake is ready or not. Judge by firm edges and a centre that moves when you shake the ramekin. Start looking at six minutes.

Chilling the filled ramekins 15 minutes first gives firmer edges.

Full recipe and photos: airfryerbaking.com/air-fryer-lava-cake

Air Fryer Carrot Cake

The first time I made this I pulled it at twenty minutes because the top looked done. It took two more attempts to find where 320°F needed to sit.

10 min

PREP

320°F

TEMP

25–30

COOK

6

SERVES



INGREDIENTS

- 1 cup carrot, finely grated
- 1 cup all-purpose flour
- 2 eggs, room temperature
- ½ cup vegetable oil
- ⅓ cup sugar, brown or white
- 1 tsp baking powder
- ¼ tsp cinnamon
- ¼ tsp salt
- ½ tsp vanilla extract

CREAM CHEESE FROSTING

- 4 oz cream cheese, softened
- 2 tbsp butter, softened
- ¾ cup powdered sugar
- ½ tsp vanilla extract

METHOD

- 1 Line a 6-inch pan with parchment or grease it lightly.
- 2 Whisk the flour, baking powder, cinnamon and salt together.
- 3 Beat the eggs, sugar and vanilla in a second bowl, then mix in the oil until smooth.
- 4 Fold in the grated carrot. It releases moisture as it bakes, which keeps the crumb soft.
- 5 Combine dry into wet gently, only until incorporated. Overmixing gives you a dense cake.
- 6 Air fry at 320°F for 25 to 30 minutes, testing at 25 with a toothpick. If the top browns early, foil it for the last ten minutes.
- 7 Cool 15 to 20 minutes on a rack before frosting, or the frosting slides straight off.

Undercooked centre? Usually an overfilled pan or too much heat. Stay at 320°F, stop at two thirds full, and reach for foil instead.

For muffins, use silicone moulds at 300°F for 12 to 15 minutes.

Full recipe and photos: airfryerbaking.com/air-fryer-carrot-cake

Air Fryer Brownies

A thin crisp top over a fudgy middle, which is exactly what fast-moving hot air does to a brownie batter. Small batch, no tray going stale on the counter.

10 min

PREP

320°F

TEMP

15–18

COOK

9

SQUARES



INGREDIENTS

- 1 cup sugar
- ½ cup butter, melted
- 2 eggs
- ⅓ cup cocoa powder
- ½ cup all-purpose flour
- ¼ tsp baking powder
- ¼ tsp salt
- 1 tsp vanilla extract
- ½ cup chocolate chips, optional

METHOD

- 1 Stir the melted butter and sugar together until fully combined.
- 2 Add the eggs one at a time, mixing well after each, then the vanilla.
- 3 Sift the cocoa, flour, baking powder and salt together in a second bowl.
- 4 Fold the dry mixture into the wet until smooth, then add the chocolate chips.
- 5 Line a baking dish that fits your basket with parchment and preheat to 320°F (160°C).
- 6 Spread the batter evenly and bake 15 to 18 minutes. A toothpick should come out with moist crumbs, not clean.
- 7 Cool ten minutes in the tin before cutting, or they fall apart.

They keep cooking after you pull them. If they look completely done in the basket, they will be dry by the time you eat them. Check at fifteen minutes.

Airtight at room temperature for three days, or freeze individually up to three months. Reheat two minutes at 320°F.

Full recipe and photos: airfryerbaking.com/air-fryer-brownies

Air Fryer Chocolate Chip Cookies

Crisp at the edge, soft through the middle, done in under ten minutes. Three or four at a time, which is either a limitation or the point.

10 min

PREP

320°F

TEMP

5–7 min

COOK

12

COOKIES



INGREDIENTS

1 cup all-purpose flour
½ tsp baking soda
Pinch of salt
½ cup unsalted butter, softened
½ cup brown sugar
¼ cup granulated sugar
1 large egg
1 tsp vanilla extract
½ cup chocolate chips

METHOD

- 1 Cream the butter with both sugars until light, then beat in the egg and vanilla.
- 2 Whisk the flour, baking soda and salt separately, then mix in just until combined.
- 3 Fold in the chocolate chips and any nuts.
- 4 Scoop into balls and flatten each one slightly. They spread less here than in an oven.
- 5 Line the basket with parchment and arrange three or four with space between them.
- 6 Air fry at 320°F for 5 to 7 minutes, until edges are golden and centres still look soft.
- 7 Rest in the basket two to three minutes before moving to a rack.

Spreading too much? Chill the dough for twenty minutes, and check you have not overmixed after adding the flour.

Dough balls freeze well. Bake straight from frozen with one to two extra minutes.

Full recipe and photos: airfryerbaking.com/air-fryer-chocolate-chip-cookies

— RECIPES 05 AND 06

Two More Worth Keeping On Hand

— COOKIES · THREE INGREDIENTS

Air Fryer Peanut Butter Cookies

Peanut butter, sugar, egg. The shortest ingredient list in this book by a wide margin.

8 min

PREP

325°F

TEMP

6–8 min

COOK

12

COOKIES



INGREDIENTS

1 cup peanut butter · ½ cup sugar · 1 egg · pinch of salt · optional: ½ tsp vanilla, ¼ cup chocolate chips, or ¼ tsp baking soda for puffier cookies

METHOD

- 1 **Preheat** to 325°F for two to three minutes.
- 2 **Stir** peanut butter, sugar and egg until smooth. Fold in extras now.
- 3 **Scoop** into one-inch balls on parchment, spaced apart.
- 4 **Press** each flat with a fork in two directions for the criss-cross.
- 5 **Air fry** in batches 6 to 8 minutes, until puffed and golden at the edges.
- 6 **Rest** two minutes in the basket, then move to a rack. They firm as they cool.

Natural peanut butter? Stir it thoroughly first, or chill the dough 20 minutes before scooping.

Airtight 5 days at room temperature, 10 in the fridge, 3 months frozen.

Full recipe: airfryerbaking.com/air-fryer-peanut-butter-cookies

— SNACK · SALAD TOPPING

Air Fryer Candied Walnuts

Ten minutes, no stovetop stirring, no standing over a pan waiting for sugar to catch.

5 min

PREP

300°F

TEMP

8–10 min

COOK

2 cups

MAKES



INGREDIENTS

2 cups raw walnuts · ¼ cup brown sugar · 1 tbsp butter, melted · ½ tsp cinnamon · ¼ tsp sea salt · 1 tsp vanilla

METHOD

- 1 **Soak** walnuts in warm water 10 minutes to cut the bitterness, then pat dry.
- 2 **Mix** brown sugar, melted butter, cinnamon, vanilla and salt into a paste.
- 3 **Toss** the walnuts through until every piece is coated.
- 4 **Preheat** to 300°F and spread the walnuts in a single layer.
- 5 **Cook** 8 to 10 minutes, shaking the basket halfway through.
- 6 **Cool** at least ten minutes. They harden as they cool, not in the basket.

Still sticky once cool? Two or three more minutes fixes it. Do not raise the temperature to rush it.

Airtight 2 weeks at room temperature, 1 month fridge, 3 months frozen. Re-crisp at 300°F for 2 to 3 minutes.

Full recipe: airfryerbaking.com/air-fryer-candied-walnuts

Quick Reference and Where to Go Next

Times and Temperatures at a Glance

WHAT YOU'RE BAKING	TEMP	TIME	CHECK
Lava cake, ramekins	375°F	6–8 min	6 min
Carrot cake, 6-inch pan	320°F	25–30 min	25 min
Brownies, small dish	320°F	15–18 min	15 min
Chocolate chip cookies	320°F	5–7 min	5 min
Peanut butter cookies	325°F	6–8 min	6 min
Candied walnuts	300°F	8–10 min	8 min
Muffins, silicone moulds	300°F	12–15 min	12 min
Banana bread, small loaf	310°F	25–30 min	24 min
Baked apples, halved	350°F	10–12 min	10 min
Reheating any bake	300°F	2–3 min	2 min

Calibrate your machine once. Bake the chocolate chip cookies first. Golden at five minutes means your machine runs hot: take 15°F off everything here.

When It Goes Wrong

- **Burnt on top, raw underneath**
Temp too high for the depth. Drop 15–25°F, foil once it colours, add time not heat.
- **Dry, crumbly cake**
Overbaking. Pull at moist crumbs, not clean. It keeps cooking on the rack.
- **Sunken middle**
Overfilled pan, or opened too early. Stop at two thirds full, leave alone until the first check.
- **Cookies spreading into one sheet**
Dough too warm. Chill 20 minutes, bake three or four at a time.
- **Uneven browning**
Most machines have a hot side. Rotate the pan halfway through.
- **Everything sticks to the pan**
No lining, or flour on a chocolate bake. Parchment or silicone; cocoa dust for chocolate.

Where to Go Next

Everything below is free and needs no signup.

Air Fryer Calculator

Any oven recipe, converted

[Open the calculator](#) →

Free Tools

Pan size, scaling, running cost

[See all four tools](#) →

The Recipe Index

Every tested recipe, filterable

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What You Can and Can't Bake

Before you attempt something new

[Read the guide](#) →

How to Avoid Dry Bakes

The most common complaint

[Read the guide](#) →

About Sujata

How every recipe gets tested

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Leave a rating on the recipe page, or tell me how your machine handled the timing. It is how these get better.

[airfryerbaking.com](#)