



Russell Hobbs

25L AIR FRYER OVEN Recipe

FUNCTION: Air Fry

CHOCOLATE CHIP OATMEAL COOKIES

Temperature: 230°C

Cooking Time: 28 minutes

Servings: 12

INGREDIENTS

3 tbsp butter, softened

4 tbsp brown sugar

1 egg

¼ tsp vanilla essence

½ cup instant oats

4 tbsp flour

5½ tbsp vanilla bake mix

¼ tsp baking powder

¼ tsp salt

6 tbsp chocolate chips

5 tbsp chopped nuts

5½ tbsp vanilla bake mix

METHOD

1. Select the "AIR FRYER" function and preheat the Russell Hobbs Air Fryer Oven to 200 degrees.
2. In a large bowl, mix your butter and sugar until thoroughly combined. Beat in egg and vanilla.
3. In a separate bowl, mix the rest of the dry ingredients and combine with the egg mixture until a dough is formed.
4. Using a teaspoon, measure out 12 portions of dough, mould these into balls and place them onto the baking sheet of your Russell Hobbs Air Fryer Oven.
5. Air Fry for 8 minutes at 230 degrees until light brown. Remove and allow to cool down before serving.

Chef's tip: Chopped cherries can be used as an alternative to nuts.