

DINNERLY



Air-Fried Apple Fritter Cake:

Dinnerly x Instant Pot Air Fryer



30-40min



2 Servings

We heard you loud and clear, air fryer aficionados—for tasty meals with less hassle and less grease, it's the only way to go. That's why we teamed up with Instant Pot Air Fryer to bring you recipes to make with your own air fryer at home! Did you ever think you could make an entire cake on your countertop? We're in the business of turning dreams into reality, and what's dreamier than an apple fritter? We've got you covered!

WHAT WE SEND

- 2 apples
- 2 oz dark brown sugar
- 5 oz self-rising flour¹
- 5 oz granulated sugar
- ¼ oz pie spice blend
- 5 oz confectioners' sugar
- 6¾ oz apple juice

WHAT YOU NEED

- kosher salt
- 6 Tbsp butter, softened⁷
- 1 large egg³
- vanilla extract
- ⅓ cup milk⁷

TOOLS

- 9-inch baking dish
- hand-held electric mixer
- air fryer

COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 310kcal, Fat 10g, Carbs 52g, Proteins 3g



1. Prep apples

Preheat air fryer to 300°F (if you don't have an air fryer, see step 6!). Grease a 9-inch baking dish and line the bottom with parchment paper.

Peel **apples**; core and cut into ½-inch pieces. In a medium bowl, toss with **brown sugar** and a **pinch of salt**. Set aside until step 4.



2. Start batter

In a separate large bowl, combine **flour**, ⅓ **cup granulated sugar**, 1½ **teaspoons pie spice**, 6 **tablespoons softened butter**, and ½ **teaspoon salt**. Using an electric mixer, beat until mixture resembles damp sand, about 1 minute.



3. Finish batter

To **batter and flour mixture**, add 1 **large egg** and 1 **teaspoon vanilla extract**. Beat until just combined. Add ⅓ **cup milk** and mix until **batter** is light in color and well incorporated, about 1 minute more.



4. Assemble & bake

Transfer **batter** to prepared baking dish and spread into an even layer. Top with **apples and any resting juices**.

Transfer to air fryer and cook until top is browned and a toothpick inserted into center comes out clean, 33–35 minutes.



5. Make glaze & serve

Let **cake** cool completely. Meanwhile, whisk to combine **confectioners' sugar** with 2–2½ **tablespoons apple juice** (glaze should be opaque and drizzles from a spoon).

Pour **glaze** over **air-fried apple fritter cake** and cut into slices for serving. Enjoy!



6. No air fryer?

No problem! Preheat oven to 375°F. Assemble the cake in baking dish as instructed in step 4. Bake in oven until top is browned and a toothpick inserted into center comes out clean, about 40 minutes.