

Air Fryer Blueberry Crisp

- 2 cups blueberries, rinsed and patted dry
- 1 Tablespoon sugar
- 1 teaspoon cornstarch
- 1 teaspoon vanilla
- 4 Tablespoons butter, melted
- 1/2 cup packed brown sugar
- 1/2 cup old fashioned oats
- 1/4 cup flour

1. Preheat air fryer to 300°.
2. Stir blueberries with sugar, cornstarch and vanilla in a medium bowl until coated then spoon them into four ramekins that have been sprayed with Pam.
3. Stir melted butter, brown sugar, oats and flour until well combined. Top the blueberries but don't pack down.
4. Place ramekins in air fryer basket and bake for 8-10 minutes until the topping is golden brown. Let sit for 3-5 minutes to finish cooking.



Serve as is or top with vanilla ice cream. Store any leftovers in the refrigerator.