

Foodnity Recipes

Air Fryer Nutella Bombs Recipe

15 min Prep time	**8 min** Cook time	**23 min** Total time
12 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1 large egg, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp salt
- [ ] 1/2 cup Nutella (plus extra for drizzling)

Instructions

1. In a bowl, cream together butter and sugar until light and fluffy; add the egg and vanilla, mixing just until combined.
2. Gradually stir in flour and salt, forming a soft dough. If it feels sticky, chill for 10 minutes.
3. Divide dough into 12 pieces, roll each into a ball, then press a thumb-size well into the center.
4. Spoon about a teaspoon of Nutella into each well and seal the dough around it, rolling back into a smooth ball.
5. Lightly spray the air fryer basket, place the bombs in a single layer, and air fry at 350°F for 6-8 minutes, turning halfway.
6. Remove, let cool for a minute, then drizzle with extra Nutella or dust with powdered sugar. Serve warm.

Nutrition per serving

210 kcal	3 g	24 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough cracks, gently press the edges together with damp fingers.
- For a festive touch, roll the finished bombs in crushed hazelnuts.
- Adjust cooking time if your air fryer runs hot; watch for a golden hue.