

Air fryer Brownie Mix Cookies are like mini delicious brownies in the form of a cookie. Only three ingredients are needed to make these delicious cookies with a soft fudge brownie texture.

- Prep Time 5 minutes mins
  - Cook Time 6 minutes mins
  - Resting Time 2 minutes mins
  - Total Time 13 minutes mins
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- Servings: Course: Dessert12
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## Equipment

- Air Fryer
- Portion Scoop
- Air Fryer Parchment Paper

## Ingredients

- 1 box brownie mix 18.4 ounces
- 2 large eggs
- 1/4 cup vegetable oil
- 2 tablespoons all purpose flour

## Instructions

- In a medium bowl, add the box of brownie mix. Pour in the eggs, oil, and flour. Whisk the ingredients together until the brownie mixture becomes a thick fudgy batter.
- Use a portion scoop or a spoon to scoop the batter from the mixing bowl, and place in to the air fryer basket lined with parchment paper. Leave about 1 inch between the cookie dough to allow room for them to spread as they cook.
- Air Fry at 370 degrees Fahrenheit for 6 to 8 minutes.
- Let the cookies cool to set for 2-3 minutes before removing from the air fryer basket before baked brownie cookies to plate.

## Notes

This recipes makes 24-28 cookies, depending on portion scoop or spoonful size. Allowing the cookies to rest for 2-3 minutes, gives them time to set before trying to remove them from the basket.

Optional: these cookies are delicious by themselves as a chocolate fudgy cookie. You can personalize them by adding in mix-ins such as a 1/2 cup chocolate chips, mini chocolate chips, white chips, candies, nuts, chopped peppermints, and so much more.

## Nutrition

Calories: 204 kcal | Carbohydrates: 34g | Protein: 3g | Fat: 6g | Saturated Fat: 1g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 3g | Trans Fat: 0.003g | Cholesterol: 31mg | Sodium: 136mg | Potassium: 13mg | Fiber: 0.03g | Sugar: 21g | Vitamin A: 45 IU | Calcium: 5mg | Iron: 1mg