



Ingredients



Air Fryer Oreos
1 can Crescents Dough
8 Oreo cookies
1-2 tablespoons Powdered Sugar
Air Fryer Oreos - Weight
Watcher Friendly
1 cup of self-rising flour
1 cup of plain nonfat Greek Yogurt
15 Oreos (reduced fat for WW)

Air Fryer Oreos



Instructions

- Open the crescents and cover the Oreo cookies with the dough, making sure there are no air bubbles and it's completely covering the Oreo.
- Place the covered Oreos onto the air fryer rack and then cook in the air fryer at 350 degrees F for 4 minutes on the lower rack setting.
- Flip the Oreos once the tops are a light golden brown, about 3-4 minutes.
- Once the Oreos are done, dust them with powdered sugar before serving.

Instructions for Weight Watcher Friendly Version

- Preheat air fryer to 400 degrees (200 degrees C). Skip this step if your air fryer doesn't need pre heating.
- Mix together the Greek Yogurt and self rising flour together in a bowl until the dough forms. This dough is quite sticky to work with so you might need extra flour or water to dampen your hands with.
- Place an Oreo in the middle of the dough and wrap the dough around the Oreo. If there is any extra dough just cut it off with scissors.
- Line an air fryer basket with parchment paper. Spray parchment paper with nonstick cooking spray.
- Add the Oreos to the air fryer basket and cook for 4 to 5 minutes; flip and cook until golden brown, 2 to 3 minutes more. Dust the air fryer Oreos with confectioners' sugar.