

Ingredients



1 cup of self-rising flour
1 cup of plain nonfat Greek Yogurt
15 Oreos (reduced fat for WW)

Air Fryer Oreos - Weight Watcher friendly

MOM
fueling
HUNGRY
BOYS

Instructions

- 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.

Makes 8 servings

