

YIELD: 12 HUSH PUPPIES

Air Fryer Hush Puppies

Make easy air fryer hush puppies in minutes and gluten-free too!

PREP TIME

10 minutes

COOK TIME

10 minutes

TOTAL TIME

20 minutes



Ingredients

- 1 Cup Yellow Cornmeal
- 3/4 Cup All Purpose Flour or Gluten Free All Purpose Flour
- 1 1/2 Tsp Baking Powder
- 1/4 Tsp Sugar
- 1/2 Tsp Salt
- 1/4 Cup Chopped Onion
- 1 Egg
- 3/4 Cup Milk

Instructions

1. Combine cornmeal, flour, baking powder, sugar, and salt in a large bowl.
2. Mix in the onion.
3. Whisk in the egg and milk.
4. Let batter sit for about 5 minutes.
5. Form small balls of dough to make hush puppies.
6. Place them inside the air fryer, if preferred spray the bottom with non-stick cooking spray or you can line it with foil.
7. Spray them with a coat of non-stick cooking spray or olive oil.
8. Cook in air fryer at 390 degrees for 5 minutes.
9. Carefully turn them over and spray them with a coat of non-stick cooking spray or olive oil and cook for an additional 5 minutes.
10. Serve when crispy. Remember all air fryers put off a varying degree of heat, so be sure to check them and cook a few extra minutes if needed.

Notes

This recipe is made with skim, low fat, or regular milk. I have not tried it with dairy alternatives but believe it would alter the consistency. The batter will be similar to cornbread or pizza dough.

This recipe is a very traditional hush puppy recipe and the main flavor is going to be just the amount of onion that you add. If you want to add more flavoring with additional onion powder or garlic powder, feel free.

Always remember all air fryers heat differently, it's best to check it halfway through the cook time.

© Kristy Still

<https://www.mommyhatescooking.com/air-fryer-hush-puppies>

CUISINE: american / **CATEGORY:** Side Dish