

air fryer

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Air Fryer

An air fryer is a small convection oven with the fan very close to the food. Everything it does well and badly follows from that: it browns much faster than it bakes, and it actively dries the surface rather than steaming it.

- [air fryer bread](#) — what the appliance can and cannot do with dough, the temperature and timing adjustments from an oven recipe, and six recipes
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Converting an oven recipe

Drop the temperature by about 15 °C / 25 °F, expect it done 20–30% sooner, and tent with foil once the colour is right. Then check internal temperature rather than the clock.

Chicken

Brown honey garlic sugar Chicken thys

- Mirande
 - pineapple juice
 - baking soda baking powder
 - Marinades that break down meat typically contain acidic ingredients like vinegar
 - lemon juice, or
 - wine, as well as natural enzymes found in fruits like papaya and pineapple. These components help to tenderize the meat by breaking down proteins and connective tissues.
 - buttermilk
- glaze sauce
- seasoning 5 minutes for prep 20 25