
Atayef in the Air-Fryer

Cook Time: 15 min

prep Time: 15 min

total Time: 30 min

servings: 14

Ingredients:

1/2 kilo ready made atayef, I get mine from [here in Kuwait](#)

Walnut Cinnamon Filling:

1 cup (115g) walnuts, finely chopped

1/3 cup (75g) coconut sugar or brown sugar

1 teaspoon ground cinnamon

1/2 teaspoon orange blossom water

1/4 teaspoon rose water

neutral oil

honey

Instructions:

1. If you plan on using the cashew pudding, then make it in advance and let it cool in the fridge for at least one hour until very firm before using.
2. To make the walnut filling, simply mix all the ingredients together.
3. Fill each pancake on the bubbles side with about 1 heaped teaspoon (or more depending on the size of the pancake) then close to make a crescent shape pressing the edges to seal well. Place on a tray in the freezer until firm then bag them to make later. Otherwise, you can proceed straight to the next step to bake.
4. Place the atayef in the air-fryer, make sure not to over-crowd the fryer basket, and spray with oil or brush with any neutral oil. Bake for 5 minutes at 160C. Then spray/brush again, brushing with some warmed honey this time and then return for another 5 minutes. Then repeat again the oil and honey, and return for a final 5 minutes. Make sure to adjust the time based on your appliance and atayef size.
5. Serve warm with more honey drizzled on top.