



Galanz

8 Quick and Fun Snacks for Families Recipe Book



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Crispy Chili Lime Spiced Chickpeas



SERVINGS 4

PREP TIME 6 minutes

COOKING TIME 14 minutes

GALANZ APPLIANCE

0.9 Air Fry Microwave

A product photograph of a Galanz 0.9 Air Fry Microwave. The microwave is black with a silver control panel on the right side. To the right of the microwave, three accessories are shown: a black air fryer basket, a silver metal mesh tray, and a black circular ring.



Crispy Chili Lime Spiced Chickpeas

INGREDIENTS:

- 1 (15.5-ounce) can chickpeas, drained and rinsed
- 1 tablespoon olive oil
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon kosher salt
- 1/4 teaspoon garlic powder
- 1 wedge lime

PREPARATION:

1. Spread chickpeas onto top of Air Fry Kit and place onto glass turntable. Press “Air Fry” button and use “+/-” buttons to navigate to 400° (default should be 400°). Press “Start” then use “+/-” buttons to set timer for 4 minutes. Press “Start” and cook until chickpeas are dried out.
2. Transfer chickpeas to mixing bowl and toss with olive oil, chili powder, cumin, paprika, salt and garlic powder. Spread in an even layer on Air Fry Kit and return to turntable.
3. Press “Air Fry” button and use “+/-” buttons to navigate to 400°. Press “Start” then use “+/-” buttons to set timer for 10 minutes. Press “Start” and cook until chickpeas are crispy. Squeeze lime over chickpeas and serve.

Baked Apple Crisps



SERVINGS

4

PREP TIME

5 minutes

COOKING TIME

30 minutes

GALANZ APPLIANCE

0.9 Air Fry Microwave





Baked Apple Crisps

INGREDIENTS:

- 2 large Granny Smith apples
- 1/4 cup quick oats
- 2 tablespoons unsalted butter, melted
- 2 tablespoons light brown sugar
- 2 tablespoons all-purpose flour
- 1/4 teaspoon ground cinnamon
- Pinch kosher salt

PREPARATION:

1. To preheat oven, press “Bake” and use “+/-” to set temperature to 350°F (default temperature). Press “Start” to confirm temperature, then use “+/-” or “+5 MIN” to set bake time for 30 minutes.
2. Cut apples in half and scoop out each core with paring knife or melon baller. Place apple halves cut-side-up in 8x8” baking pan. Combine oats, butter, brown sugar, flour, cinnamon and salt in a small bowl. Spoon mixture on top of apples. Place baking pan on glass turntable and press “Start” to bake for 30 minutes, until apples are tender and topping is crisp. Remove from oven and serve warm.

Quick Buffalo Chicken Dip



SERVINGS **2 - 4**

PREP TIME **3 minutes**

COOKING TIME **2 minutes**

GALANZ APPLIANCE

0.9 Air Fry Microwave

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Quick Buffalo Chicken Dip

INGREDIENTS:

- 1 (8-ounce) package cream cheese, room temperature
- 1 1/2 cups shredded or chopped cooked chicken (from rotisserie or cooked chicken breasts)
- 1/2 cup shredded Monterey Jack cheese
- 1/2 cup shredded cheddar cheese
- 1/2 cup ranch or creamy blue cheese dressing
- 1/2 cup buffalo wing sauce (or to taste)
- 2 green onions, thinly sliced, divided
- Celery and carrots, for serving

PREPARATION:

1. Combine cream cheese, chicken, Monterey Jack, cheddar, ranch or blue cheese dressing and buffalo wing sauce in a medium-size, microwave-safe bowl. Fold in half of green onions. Place bowl on glass turntable. Press “+1 MIN” twice then “Start” to cook dip for 2 minutes.
2. Remove dip from microwave and stir. Garnish with remaining green onions and serve immediately with celery and carrots.

Loaded Totchos



SERVINGS 4

PREP TIME 3 minutes

COOKING TIME 12 minutes

GALANZ APPLIANCE

0.9 Air Fry Microwave

The image shows a sleek, black and silver Galanz 0.9 Air Fry Microwave. To the right of the microwave are three accessories: a black air fryer basket, a silver microwave turntable, and a black microwave ring.



Loaded Totchos

INGREDIENTS:

- 16 ounces frozen tater tots
- 1/2 cup sharp cheddar cheese
- 1/4 cup sour cream
- 4 slices bacon, cooked and crumbled
- 1 green onion, sliced thin
- 1 jalapeño, sliced thin (optional)

PREPARATION:

1. Spread tater tots onto top of Air Fry Kit and place onto glass turntable. Press “Air Fry” button and use “+/-” buttons to navigate to 400° (default should be 400°). Press “Start” then use “+/-” buttons to set timer for 10 minutes. Press “Start” and cook until tater tots are crispy.
2. Remove Air Fry Kit from oven and top with cheddar cheese. Place Air Fry Kit back onto glass turntable. Press “Air Fry” button and use “+/-” buttons to navigate to 400° (default should be 400°). Press “Start” then press “+ 1 MIN” button twice to set timer for 2 minutes. Press “Start” and cook until cheese is melted.
3. Transfer cheesy tots to serving platter and top with sour cream, bacon, green onion and sliced jalapeño, if using.

Snickerdoodle Microwave Mug Cake



SERVINGS 1

PREP TIME 3 minutes

COOKING TIME 2 minutes

GALANZ APPLIANCE

0.9 Air Fry Microwave



The image shows a silver and black Galanz microwave oven. To its right are the microwave's glass door and a metal mesh tray, both shown from a top-down perspective.

Snickerdoodle Microwave Mug Cake

INGREDIENTS:

For the cake:

- 1/2 cup all-purpose flour
- 2 tablespoons granulated sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon ground cinnamon
- Pinch kosher salt
- 3 tablespoons unsalted butter
- 1/3 cup milk
- 1/2 teaspoon pure vanilla extract

For cinnamon sugar topping:

- 1 tablespoon granulated sugar
- 1 teaspoon ground cinnamon

PREPARATION:

1. Whisk together flour, sugar, baking powder, cinnamon and salt in 16-ounce mug. Place butter in a microwave-safe bowl and set onto glass turntable in microwave. Press “+30 Sec” to melt butter. If butter isn’t melted after 30 seconds, repeat.
2. Once butter is melted, stir in milk and vanilla. Add dry ingredients to wet ingredients and stir until batter is combined and no dry spots remain. Transfer half of batter to mug. Whisk together cinnamon sugar topping and sprinkle half of the mixture on top of the batter in the mug. Pour remaining batter into mug and top with remaining cinnamon sugar.
3. Place mug onto glass turntable. Press “+1 MIN” twice to set cook time. Press “Start” to cook cake. Serve immediately.

Salted Chocolate Chip Cookie Bars



SERVINGS 8 - 10

PREP TIME 10 minutes

COOKING TIME 20 minutes

GALANZ APPLIANCE

0.9 Air Fry Microwave



The image shows a Galanz 0.9 Air Fry Microwave oven. The oven is black with a silver control panel on the right side. The digital display shows '4:55'. To the right of the oven, the air fryer basket and the microwave turntable are shown as separate components.

Salted Chocolate Chip Cookie Bars

INGREDIENTS:

- 2 and 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon fine sea salt
- 6 tablespoons unsalted butter, melted and cooled to room temperature
- 1 cup packed light brown sugar
- 1 large egg, room temperature
- 1 teaspoon pure vanilla extract
- 3/4 cup semisweet chocolate chips
- Flaky sea salt

PREPARATION:

1. Line an 8x8" baking pan with 2 sheets of overlapping 8"-wide parchment paper. Parchment should be long enough to fold up the side of pan and provide an easy handle for removing bars after baking. To preheat oven, press "Bake" and use "+/-" to set temperature to 350°F (default temperature). Press "Start" to confirm temperature, then use "+/-" or "+5 MIN" to set bake time for 20 minutes.
2. Whisk together flour, baking powder and salt in medium-size bowl. In a separate larger bowl, whisk together melted butter and sugar until smooth. Add egg and vanilla and continue to whisk until smooth and creamy, about 1 minute. Fold in flour mixture with 1/2 cup chocolate chips. Stir until just combined and no dry spots remain.
3. Transfer dough to prepared baking pan and spread into even layer. Scatter remaining chocolate chips on top and place pan into oven. Press "Start" to begin baking.
4. Remove cookie bars from oven and sprinkle with flaky sea salt. Let cool in pan 5 minutes, then use parchment paper overhang to carefully lift out of pan. Cut into squares and serve warm.

Chocolate Banana Spring Rolls



SERVINGS **2**

PREP TIME **8 minutes**

COOKING TIME **12 minutes**

GALANZ APPLIANCE

0.9 Air Fry Microwave

The image shows a Galanz 0.9 Air Fry Microwave oven. To the right of the oven are three accessories: a black air fryer basket, a silver microwave turntable, and a black microwave ring.

Chocolate Banana Spring Rolls

INGREDIENTS:

- 2 large ripe bananas, peeled
- 1/4 cup granulated sugar
- 2 teaspoons ground cinnamon
- 1 tablespoon all-purpose flour
- 1 tablespoon water
- 6 egg roll wrappers (flour wrappers)
- Olive oil cooking spray
- Chocolate sauce, for serving

PREPARATION:

1. Cut bananas into thirds. Combine sugar and cinnamon in a small bowl. Whisk together flour and water in separate small bowl.
2. Working one at a time, roll the banana pieces in cinnamon sugar mixture until well-coated. Place egg roll wrapper on work surface with point facing you. Place coated banana across wrapper in bottom 1/3. Roll lower corner of wrapper up over banana. Press sides of wrapper flat against cut sides of banana, and then fold side corners into the center. Roll banana away from you again, so that the top corner is still sticking out. Dip finger in flour water mixture and dab onto exposed corner and edges. Roll banana over top corner and press to seal. Set wrapped banana onto Air Fry Kit and repeat with remaining bananas and wrappers. Spray tops and sides of rolls with olive oil cooking spray.
3. Place Air Fry Kit onto glass turntable. Press “Air Fry” button and use “+/-” buttons to navigate to 400°. Press “Start” then use “+/-” button to set timer for 12 minutes. Press “Start” and cook until spring rolls are crispy.
4. Remove spring rolls from oven and drizzle with chocolate sauce or serve with chocolate for dipping.

S'mores Microwave Monkey Bread



SERVINGS **2 - 4**

PREP TIME **5 minutes**

COOKING TIME **5 minutes**

GALANZ APPLIANCE

0.9 Air Fry Microwave



The image shows a Galanz 0.9 Air Fry Microwave, a black and silver countertop appliance. To the right of the microwave are two accessories: a circular silver mesh air fryer basket and a black circular air fryer pan.

S'mores Microwave Monkey Bread

INGREDIENTS:

- 1/4 cup unsalted butter
- 1 (16-ounce) can refrigerated biscuit dough
- 1 cup graham cracker crumbs
- 1 cup semisweet chocolate chips
- 1 cup mini marshmallows

PREPARATION:

1. Add butter in a small microwave-safe bowl and place on glass turntable. Press "+30 SEC" then "Start" to melt butter. Meanwhile, cut biscuits into quarters and fill medium bowl with graham cracker crumbs.
2. Roll biscuit quarters into balls and coat with melted butter. Transfer to bowl with graham cracker crumbs and turn to coat.
3. Layer biscuit dough in medium microwave safe bowl with chocolate chips and marshmallows. Place bowl on glass turntable. Press "+5 MIN" then "Start" to cook monkey bread for 5 minutes. Let cool 1 minute, then serve



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