

Air Fryer Blueberry Muffins — Blueberry muffins are a traditional breakfast favorite! This air fryer blueberry muffin recipe is easy to make, and with the help of an air fryer, you can have them in less than 20 minutes. These are perfect for busy mornings or when craving something sweet. They're also great for large gatherings- they'll be ready in no time!

Air Fryer Blueberry Muffins- whip up a batch of these air fryer blueberry muffins for breakfast, snack, or brunch. A light and fluffy muffin studded with fresh blueberries in every bite. Skip the bakery and make a homemade blueberry muffin recipe today.

This was one of my first baking projects for the air fryer. My family usually goes ga-ga for homemade blueberry muffins, so I knew that I would be ok for breakfast if I got them about halfway great. This is the perfect air fryer for homemade blueberry muffins.

### The Best Blueberry Muffins You Can Make In The Air Fryer

If you have never made muffins in the air fryer, they are easy. You only need the right pan, and they are as simple as making them in a regular oven.

### What is the difference between an air fryer and a convection oven?

An air fryer and a convection oven are different and should not be swapped. An air fryer uses hot air to circulate all around the food. You will find that the air fryer cooks faster than a convection oven. It also provides a bit different texture than a convection oven.

### How long to cook muffins in an air fryer?

You will want to start checking your muffins around the 10-minute mark. They will cook anywhere from 10-14 minutes. You will know when your muffins are done by sticking a toothpick in the center of the muffins, and they come out clean from the wet batter. Sometimes you might poke a blueberry, giving you a blue tinge, which is okay.

### Can you freeze muffins?

You can freeze these blueberry muffins very quickly. Just bake them up and allow them to cool completely. Once the muffins are cooled, transfer them to a freezer bag or airtight container.

Blueberry muffins can freeze for up to three months. Thaw it in the fridge overnight or defrost

it in the microwave when you are ready.

Can you use paper muffin cups in an air fryer?

You can use any ovenproof dish or silicone mold in the air fryer. Any oven-safe container, such as glass, ceramic or metal, or even silicone, can be used in the air fryer. I usually put the paper muffin cups into a metal muffin pan.

Be careful when you use paper muffin cups because they can move into the heating element and catch fire if they move around. It is better to invest in silicone muffin cups.

How Long To Cook Muffins In Air Fryer?

The average time is 10 to 12 minutes, but remember to keep on checking your muffins, until they are fully cooked.

What can you bake in an air fryer?

You can bake anything you can make in a regular oven in an air fryer, muffins, cake, brownies, cookies, pastry, etc.

Can I use this recipe with different fruit in it?

Not wanting blueberry muffins but want to give air fryer muffins a try? Use this recipe as a base, and add any diced fruit you like. Strawberries, raspberries, or even a mixed berry would be tasty. Or, for a sweeter take, do some chocolate chips. You can easily swap out the filling and have a delicious muffin at your fingertips.

You can also make these as jumbo muffins or blueberry muffins with frozen blueberries!

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## About Time

- Prep Time 20 mins
- Cook Time 14 mins
- Total Time 34 mins

## Ingredients

- 2/3 cup all-purpose flour
- 1 teaspoon baking powder
- 2 tablespoons granulated sugar
- 1 large egg
- 2 teaspoons pure vanilla extract
- 1/3 cup milk
- 3 tablespoons melted butter, unsalted
- 3/4 cup fresh blueberries

## Instructions

1. In your mixing bowl, mix everything. Then spray your silicone muffin tins with cooking spray. Fill the muffin cups with batter, about 3/4 of the way full.
2. Set your air fryer for 320 degrees F, air fryer setting, for 12-14 minutes.
3. Plate, serve, and enjoy!

## Amount Per Serving

Calories 113Calories from Fat 45

- Fat 5g
  - Saturated Fat 1g
  - Trans Fat 1g
  - Polyunsaturated Fat 1g
  - Monounsaturated Fat 2g
- Cholesterol 24mg
- Sodium 116mg
- Potassium 50mg
- Carbohydrates 14g
  - Fiber 1g
  - Sugar 5g
- Protein 2g
- Vitamin A 246IU
- Vitamin C 1mg
- Calcium 49mg
- Iron 1mg