Table of Contents

- Air Fryer Cranberry Scones
- Ingredients:
- Instructions:
- Nutrition Facts:

Air Fryer Cranberry Scones

This recipe is incredibly simple, and my kids adore the scones' flavor. Personally, I'm a fan of the cranberry taste, which adds a delightful touch to our mornings with its quick and delicious breakfast option.

Air Fryer Cranberry Scones

PREPRATION TIME:

- Prep Time: 20 mins
- Cook Time: 10 mins
- Total Time: 30 mins

Ingredients:

- 2 cups of all-purpose flour
- 1/4 cup of brown sugar
- 1 tablespoon of baking powder
- 1/4 teaspoon of ground nutmeg
- 1/4 teaspoon of salt
- 1/4 cup of chilled and diced butter
- 1 cup of fresh cranberries
- 1/3 cup of granulated sugar
- 1 tablespoon of orange zest
- 3/4 cup of half and half
- 1 large egg

Instructions:

- In a large mixing bowl, combine the flour, brown sugar, baking powder, nutmeg, and salt, ensuring thorough mixing.
- Add the diced butter, half and half, and egg to the dry ingredients, and continue mixing until a dough forms. Gently incorporate the cranberries, granulated sugar, and orange zest into the mixture.
- Transfer the dough onto a floured surface and knead until it reaches a smooth, stretchy consistency.
- Shape the dough into circles, approximately 6 inches in diameter, and then cut each circle into wedges to form scones.

- Arrange the scones in the air fryer basket as you prepare them.
- Set the air fryer temperature to 365°F and cook the scones for approximately 10 minutes. Check for doneness halfway through cooking, as cooking times may vary depending on your air fryer.
- Once done, plate the scones, serve, and enjoy!

Nutrition Facts:

- Air Fryer Cranberry Scones
- Nutritional Information per Serving (1 g):
- Calories: 269
- Calories from Fat: 81

% Daily Value*

- Fat 9g14%
- Saturated Fat 3g19%
- Trans Fat 1g
- Polyunsaturated Fat 2g
- Monounsaturated Fat 4g
- Cholesterol 32mg11%
- Sodium 320mg14%
- Potassium 97mg3%
- Carbohydrates 42g14%
- Fiber 2g8%
- Sugar 16g18%
- Protein 5g10%
- Vitamin A 379IU8%
- Vitamin C 3mg4%
- Calcium 130mg13%
- Iron 2mg11%