

Table of Contents

- ◆
- [Air fryer fruit scones recipe 2024](#)
- [PREPARATION TIME:](#)
- [Ingredients:](#)
 - [Kitchen Gadgets](#)
- [Instructions:](#)
- [Notes:](#)
- [Nutrition:](#)
- [Related Recipes:](#)

Air fryer fruit scones recipe 2024

Discover the delightful process of creating scrumptious air fryer fruit scones. If you're a scones enthusiast seeking a delectable sultana scones recipe, look no further.

PREPARATION TIME:

- Preparation Time: 10 minutes
- Cooking Time: 8 minutes
- Total Time: 18 minutes



Air fryer fruit scones

Ingredients:

- 225 grams Self-Raising Flour
- 50 grams of unsalted butter
- 35 grams of caster sugar
- 50 grams Currants
- 1 Medium Egg
- 1 Small Egg, beaten
- 60 milliliters of skimmed milk

Kitchen Gadgets

- Philips Air Fryer and [Round Cookie](#) Cutters Set

Instructions:

- In a mixing bowl, combine the flour and sugar, then incorporate the chopped butter into chunks. Blend until the mixture resembles coarse breadcrumbs. Next, add the egg and currants, mixing thoroughly.
- Gradually pour in the milk, adding a little at a time, until a soft dough forms. On a floured work surface, roll out the dough to your desired thickness, whether thin for smaller fruit scones or thicker for traditional ones.
- Using a favorite cookie or scone cutter, create uniform circles from the dough. Arrange as many circles as will fit comfortably in the air fryer, brushing the tops with egg wash.
- Air fry at 180°C/360°F for 8 minutes, adjusting batch sizes as necessary. Serve the scones with butter and cheese.

Notes:

- **For milk**, I suggest starting with 60 ml or 4 tablespoons to help bind your scone dough. Add it gradually, as you can always add more but can't remove it once it's mixed in.
- **Regarding currants**, I used only 50g, but feel free to double this quantity if you prefer a

higher amount in your dough.

- **As for height**, please note that our fruit scones are half the thickness of those typically bought in stores. This portion size suits our appetite, but if you prefer a more traditional thickness, simply roll the dough to double the thickness of ours. This adjustment will yield six scones, resulting in a taller appearance.

Nutrition:

- Calories: 160kcal
- Carbohydrates: 24g
- Protein: 4g
- Fat: 5g
 - Saturated Fat: 3g
 - Polyunsaturated Fat: 0.5g
 - Monounsaturated Fat: 1g
 - Trans Fat: 0.2g
- Cholesterol: 44mg
- Sodium: 18mg
- Potassium: 85mg
- Fiber: 1g
- Sugar: 7g
- Vitamin A: 189 IU
- Vitamin C: 0.2mg
- Calcium: 22mg
- Iron: 0.5mg

Related Recipes:

- [Bake Sweet Potato In Air Fryer](#)
- [Air fryer fruit scones](#)
- [Air Fryer Bread](#)
- [Air Fryer Ribeye Steak](#)