



3 Ingredient Air fryer Scones

Description

We all love scones, right? Theyâ??re light and fluffy, and when you top them with jam and cream, theyâ??re absolutely perfection. These air-fryer scones make them easier to make, and even easier to eat.

One day, I mixed just self-raising flour, cream, and lemonade. Popped the dough into the air fryer and waited. Fifteen minutes laterâ??golden, fluffy scones! They smelled amazing and tasted even better. No fancy baking skills needed, just three simple ingredients. Now, scone time is anytime at my house.

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Ingredients

- 3 cups self-raising flour
- 1 cup thickened cream
- 1 cup lemonade

Instructions

1. In a large bowl, place the flour and make a well. Pour in the cream and the lemonade. Stir to combine. Place onto a floured surface and knead until smooth.
2. Divide the dough into 16 even parts and shape into scones. Place a square of baking paper into the base of your air fryer, and then place 4-8 scones, depending on the size of your air fryer. Cook at 180Â°C for 15 minutes. Remove and eat warm. If theyâ??re not cooked through at 15 minutes {every air fryer varies, put on for 2 minute intervals until cooked through}.
3. Serve with lashings of jam and cream.

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