



## Air Fryer Cheese Scones

### Description

There's something magical about the aroma of warm, cheesy scones baking to perfection—especially when they're made in the air fryer. Whether you're craving a savory snack, a light breakfast, or a complement to soup or salad, these **Air Fryer Cheese Scones** are the ultimate comfort food. With a crisp outside and a soft, fluffy interior, these golden scones deliver rich cheddar flavor in every bite—without heating up your kitchen.

In this post, you'll learn how to make the best cheese scones in the air fryer, tips for getting that perfect texture, variations to suit your taste, and everything you need to know to make this easy recipe a success.

### What Are Cheese Scones?

Cheese scones are a savory twist on traditional British scones, which are typically enjoyed with jam and cream. Unlike sweet versions, cheese scones are packed with shredded cheese (usually cheddar), often with a pinch of spice or herbs, and served warm with butter or as a side to soups and stews. They're flaky, fluffy, and irresistibly cheesy.

With the advent of the air fryer, you can now make these delightful scones faster and more efficiently, with a golden crust and tender inside—no need to heat the oven or wait around for preheating.

### Why You'll Crave These Air Fryer Cheese Scones

If you're looking for a reason to fall in love with this recipe, here are just a few:

- **Quick and easy:** No need to preheat your oven or wait around. The air fryer gets it done fast.
- **Crispy on the outside, soft on the inside:** The air fryer gives the scones a bakery-style crust without drying them out.
- **Cheesy and flavorful:** The sharp cheddar adds a savory depth that pairs beautifully with soups, stews, or even a pat of butter.

- **Perfect for breakfast, brunch, or snacks:** Serve with eggs in the morning, as a lunchbox treat, or alongside a creamy bowl of tomato soup.
- **Customizable:** Add herbs, spices, or mix-ins like bacon, scallions, or jalapeños to suit your taste.

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## Ingredients You'll Need

Here's a simple ingredient list that makes about 8-10 medium-sized scones:

- **2 cups all-purpose flour**
- **1 tablespoon baking powder**
- **1/2 teaspoon salt**
- **1/4 cup cold butter, cubed**
- **1 cup shredded cheddar cheese**
- **3/4 cup milk**
- **1 egg, beaten** (for egg wash)

These pantry-friendly ingredients come together quickly and yield buttery, cheesy perfection with every batch.

## How to Make Cheese Scones in the Air Fryer

Let's walk through each step in detail to ensure your cheese scones are perfect on your first try.

### Step 1: Prepare the Dry Ingredients

Start by whisking the flour, baking powder, and salt in a large mixing bowl. This evenly distributes the leavening agent and ensures consistent rising.

### Step 2: Cut in the Cold Butter

Add the cubed, cold butter to the flour mixture. Use a pastry cutter or your fingertips to rub the butter into the flour until the mixture resembles coarse crumbs.

### Step 3: Stir in the Cheese

Add the shredded cheddar and mix well so the cheese is evenly dispersed throughout the dough.

### Step 4: Add the Milk

Pour in the milk and stir gently until the dough comes together. Be careful not to overmix.

### Step 5: Shape the Scones

Lightly flour your work surface and turn the dough out. Knead it gently 3â??4 timesâ??just enough to bring it together.

Pat it into a 1/2-inch thick round and use a biscuit cutter or a glass to cut out circles. Gather the scraps, gently press them together, and cut more.

## Step 6: Air Fry the Scones

Preheat your air fryer to 350Â°F (175Â°C) for about 3 minutes.

Place the scones in the air fryer basket lined with parchment paper or a silicone mat, leaving space between each for air circulation. Brush the tops with the beaten egg for a golden, glossy finish.

Air fry for **10â??12 minutes**, or until the tops are golden brown and the scones are cooked through.

## Storage and Reheating Tips

### How to Store

Let the scones cool completely before storing.

- **Room Temperature:** Store in an airtight container for up to 2 days.
- **Refrigerator:** Keep for up to 5 days in a sealed container.
- **Freezer:** Wrap individually and freeze for up to 3 months.

### Reheating

- **Air Fryer:** Reheat at 320Â°F for 3â??4 minutes.
- **Microwave:** Heat for 20â??30 seconds, but note the crust wonâ??t stay crispy.
- **Oven:** Reheat at 350Â°F for 5â??7 minutes.

## Tasty Variations to Try

These cheese scones are fantastic as-is, but here are a few fun twists you can try:

### 1. Cheese and Chive Scones

Add 2 tablespoons of chopped fresh chives to the dough for a subtle oniony flavor.

### 2. Spicy JalapeÃ±o Cheddar Scones

Mix in 1 finely diced jalapeÃ±o for a spicy kick. Perfect for serving with chili.

### 3. Bacon and Cheese Scones

Fold in 1/4 cup of cooked, crumbled bacon. Smoky, cheesy, and irresistible!

## 4. Herb and Garlic Scones

Add 1 teaspoon of garlic powder and 2 teaspoons of dried mixed herbs to the dry ingredients.

## What to Serve with Air Fryer Cheese Scones

These scones are extremely versatile. Here are some serving ideas:

- **Breakfast:** Pair with scrambled eggs and avocado.
- **Lunch:** Serve alongside a bowl of creamy soup especially tomato, broccoli cheddar, or potato leek.
- **Snack:** Enjoy on their own with a pat of butter or some spicy chutney.
- **Brunch Board:** Include on a savory brunch platter with cold cuts, pickles, and dips.

## Troubleshooting & Tips for Success

Here are answers to common issues and how to fix them:

### Why are my scones dense?

- You may have overmixed the dough or used warm butter. Cold butter is key to fluffy scones.

### Can I make the dough ahead of time?

- Yes! Prepare the dough and refrigerate (covered) for up to 24 hours. Cut and cook when ready.

### Can I use self-raising flour?

- Absolutely. Just omit the baking powder and salt from the recipe.

### Can I make mini scones?

- Yes, use a smaller cutter and reduce the cook time by 2-3 minutes.

## Healthier Cheese Scone Options

Want to make your scones a bit lighter?

- **Use low-fat cheese** to reduce calories.
- **Substitute part of the flour** with whole wheat flour for added fiber.
- **Use Greek yogurt** in place of half the butter for a protein boost.

These adjustments won't compromise flavor but can make them a little more diet-friendly.

# Why the Air Fryer Makes a Difference

Traditional scone recipes require oven baking, which can be slow and sometimes uneven. The air fryer’s rapid air circulation ensures:

- **Faster cooking:** No long preheat times.
- **Even browning:** Every scone gets that golden top.
- **Energy efficient:** Uses less power than a traditional oven.

Plus, in hot weather or small kitchens, it’s a total game-changer.

## Final Thoughts

Air Fryer Cheese Scones are the perfect blend of comfort, convenience, and flavor. Whether you’re new to air frying or already a convert, these scones will become a repeat favorite in your kitchen. With simple ingredients, easy prep, and endless flavor variations, there’s no reason not to try this delicious recipe today.

## Category

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