

Air Fryer Cranberry Orange Scones

Description

Ingredients



- 2 1/4 cups all-purpose flour
- 1/3 cup sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup cold unsalted butter
- 1 tablespoon orange zest
- 1/2 cup dried cranberries
- 3/4 cup milk
- 1 large egg

Instructions

- 1. Start by combining the flour, sugar, baking powder, and salt.
- 2. Then add the butter and orange zest.
- 3. Then add the dried cranberries, add in the milk, and the egg.
- 4. Mix it all.
- 5. Then grease a silicone scone pan. Set the temperature to 350 degrees F, air fryer setting, for 10 minutes.
- After 10 minutes, check on your scones. Mine were done. If yours are not, add a couple of minutes.
- 7. Plate, serve, and enjoy!

Amount Per Serving

CALORIES: 315TOTAL FAT: 13gSATURATED FAT: 8gTRANS FAT: 0gUNSATURATED FAT: 4gCHOLESTEROL: 56mgSODIUM: 339mgCARBOHYDRATES: 45gFIBER: 2gSUGAR: 16gPROTEIN: 5g

Category

1. Air Fryer Recipes

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