



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.
6. 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

Date Created
12/01/2025
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