



## Air Fryer Cranberry Scones

### Description

This is a really easy recipe, my kids love the flavor of the scones, I love the cranberry flavor, which really makes for a quick and delicious breakfast.

### PREPRATION TIME:

- Prep Time: 20 mins
- Cook Time: 10 mins
- Total Time: 30 mins

### Ingredients:

- 2 cups all-purpose flour
- 1/4 cup brown sugar
- 1 tablespoon baking powder
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1/4 cup butter, chilled and diced
- 1 cup fresh cranberries
- 1/3 cup granulated sugar
- 1 tablespoon orange zest
- 3/4 cup half and half
- 1 large egg

### Instructions:

1. In a larger mixing bowl, mix together the flour, brown sugar, baking powder, nutmeg, and salt. Combine well.
2. Then mix in the butter, cream, and egg, keep on making until a dough forms. Then mix in the cranberries and sugar, as well as the orange zest. Mix lightly.
3. Remove the dough from the mixing bowl, and knead, on a floured surface, until the dough is nice and stretchy.

4. Shape into circles (about 6 inches), then cut that circle into wedges, to resemble scones.
5. Then place the scones, as you make them, into the air fryer basket.
6. Set the temperature of your air fryer at 365 degrees F. And set the time for 10 minutes. About 1/2 way done, check the scones for doneness, as the exact time will depend on your air fryer. Plate, serve, and enjoy!

## Nutrition Facts:

- Air Fryer Cranberry Scones
- Amount Per Serving (1 g)
- Calories 269Calories from Fat 81

### % Daily Value\*

- Fat 9g14%
- Saturated Fat 3g19%
- Trans Fat 1g
- Polyunsaturated Fat 2g
- Monounsaturated Fat 4g
- Cholesterol 32mg11%
- Sodium 320mg14%
- Potassium 97mg3%
- Carbohydrates 42g14%
- Fiber 2g8%
- Sugar 16g18%
- Protein 5g10%
- Vitamin A 379IU8%
- Vitamin C 3mg4%
- Calcium 130mg13%
- Iron 2mg11%

## Category

1. Air Fryer Recipes

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