

Table of Contents

- ◆
 - [Air Fryer Blueberry Muffins - Quick, Easy & Delicious! ☑☑](#)
 - [☑ Duration](#)
 - [☑ Ingredients \(Air Fryer Blueberry Muffins \)](#)
 - [☑☑ Instructions](#)
 - [☑ Nutrition \(per muffin\)](#)
 - [☑ Pro Tips](#)
 - [Engage with us!](#)

[Air Fryer Blueberry Muffins - Quick, Easy & Delicious! ☑☑](#)

Looking for a fast and fuss-free way to enjoy fresh, fluffy blueberry muffins? These Air Fryer Blueberry Muffins are your answer! Perfectly soft on the inside, slightly golden on top, and bursting with juicy blueberries - all made in just over 30 minutes. Ideal for breakfast, snacks, or a sweet treat anytime.

[☑ Duration](#)

- Prep time: 15 minutes
- Cook time: 17 minutes
- Total time: 32 minutes
- Yields: 3 muffins

[☑ Ingredients \(Air Fryer Blueberry Muffins \)](#)

- 1 egg
- ⅓ cup (65g) sugar
- ⅓ cup (80 ml) oil
- 2 tbsp (30 ml) water
- ¼ tsp (1.25 ml) vanilla extract
- 1 tsp (5 ml) lemon zest
- ⅔ cup (80g) flour
- ½ tsp (2.5 ml) baking powder
- Pinch of salt
- ½ cup (75g) blueberries



Air Fryer Blueberry Muffins

☐☐ Instructions

1. Mix the wet ingredients: In a bowl, combine the egg, sugar, oil, water, vanilla extract, and lemon zest. Set aside.
2. Prepare the dry ingredients: In another bowl, whisk together the flour, baking powder, and salt. Gradually fold the dry ingredients into the wet mixture.
3. Add blueberries: Gently fold in the blueberries, ensuring they're evenly distributed.
4. Prepare your ramekins: Line 1 cup oven-safe ramekins with muffin papers. Scoop the batter into the paper-lined cups using an ice cream scoop.
5. Air fry: Cook at 350°F (175°C) for 15-17 minutes, or until golden and cooked through.
6. Serve & enjoy: Let the muffins cool slightly before serving. Perfect with tea, coffee, or just as they are!

□ Nutrition (per muffin)

- Calories: 39
- Total fat: 3g (Saturated: 1g, Unsaturated: 2g)
- Cholesterol: 62mg
- Sodium: 68mg
- Carbohydrates: 1g (Sugar: 1g, Fiber: 0g)

□ Pro Tips

- Frozen blueberries work too - no need to thaw!
- Use lemon zest for a fresh, zesty flavour that complements the blueberries.
- Perfect for small batch baking in the air fryer - no oven needed!

Engage with us!

Try this recipe and share your results in the comments below. Which country are you baking from - UK, USA, Canada, Germany, or elsewhere? We'd love to hear!

More Best recipes To must cook:

- [Irresistible Air Fryer Vanilla Berry Pavlova That Melts Hearts Recipe 2025](#)
- [The Ultimate Air Fryer Grilled Cheese Sandwiches - Quick, Crispy & Perfectly Melty 2025](#)
- [Unbelievably Easy Air Fryer Apple Turnovers - A Sweet Delight in 20 Minutes!](#)
- [Revolutionize Dinner with This Easy Air Fryer Cube Steak Recipe 2025](#)
- [Insanely Easy Peanut Butter Fudge That Melts in Your Mouth! 2025](#)