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Air Fryer Cinnamon Bun French Toast

Soft, sweet, and melt-in-your-mouth delicious — this Air Fryer Cinnamon Bun French Toast is the perfect breakfast or brunch treat!
Ready in just 25 minutes, this recipe delivers the classic cinnamon bun flavor with a light, crispy exterior and a fluffy center.

□ Quick Recipe Details

- Prep Time: 15 mins
- Cook Time: 10 mins
- Total Time: 25 mins
- Servings: 12
- Calories: 422 kcal

□ Ingredients

- 4 eggs
- ½ cup milk
- ½ teaspoon vanilla extract
- 12 brioche slider buns
- ¼ cup sugar
- 2 teaspoons cinnamon
- 2 tablespoons melted butter



Air Fryer Cinnamon Bun

□□ Instructions (Easy & Beginner-Friendly)

1. Preheat your air fryer to 350°F (180°C).
2. In a large bowl, whisk together eggs, milk, and vanilla until smooth.
3. Melt the butter in the microwave in short intervals.
4. In another bowl, mix cinnamon and sugar.
5. Dip each brioche bun into the egg mixture and let them soak for 5–10 minutes.
6. Arrange the buns in the air fryer without overlapping. Cook for 8–10 minutes until golden and slightly crisp.
7. Brush or pour melted butter over the warm buns, then roll in cinnamon sugar until fully coated.

Enjoy warm for the best flavor!

 Nutrition (Per Serving)

Calories: 422 | Carbs: 43g | Protein: 12g | Fat: 23g | Cholesterol: 204mg | Sodium: 424mg | Fiber: 0.2g | Sugar: 5g

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