The easiest 3-ingredient air fryer Creme Egg croissant rolls
It only takes 3 ingredients and a few minutes to turn these sweet fondant-centred eggs with their hidden yellow middle into a fun Easter treat. It’s as simple as wrapping Creme Eggs in store-bought puff pastry dough and cooking in the air fryer until golden and crispy. I love to make my desserts in the air fryer!

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- 8 x 40g Cadbury Creme Eggs
- 2 sheets frozen puff pastry, just thawed
- 1 egg, lightly beaten

Method

1. Step 1
   Cut each pastry sheet into quarters diagonally. Place a Creme Egg in the centre of each pastry triangle. Roll the pastry around the egg to fully enclose, making sure there are no holes.
2. Step 2
   Line the inside of an airfryer basket with a sheet of baking paper. Place half the rolls, spaced apart, in the basket. Brush with the egg. Cook at 190C for 10-12 minutes or until golden (see note). Use tongs to carefully transfer rolls to a wire rack to cool slightly. Repeat with the remaining rolls and egg. Serve warm. Watch our step-by-step video below to see how to make these Air fryer Creme Egg croissant rolls.