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Air Fryer Fruit Scones Recipe – Quick Overview

Prep Time: 10 minutes

Cooking Time: 8 minutes

Total Time: 18 minutes

Servings: 6 scones

Looking for a simple, delicious fruit scones recipe? These air fryer fruit scones with currants are light, fluffy, and perfect for any time of day. Using your air fryer ensures a quick bake with minimal fuss.



Air Fryer Fruit Scones

Ingredients

- 225g self-raising flour
- 50g unsalted butter, chopped
- 35g caster sugar
- 50g currants (or sultanas)
- 1 medium egg
- 1 small egg, beaten (for egg wash)
- 60ml skimmed milk (about 4 tbsp)

Kitchen Gadgets: Philips Air Fryer, Round Cookie Cutters Set

Step-by-Step Instructions

1. Prepare the dough:
In a mixing bowl, combine flour and sugar. Rub in the butter until the mixture resembles coarse breadcrumbs.
2. Add egg and currants:
Mix in the medium egg and currants until evenly distributed.
3. Form the dough:
Gradually add milk, a little at a time, until a soft dough forms.
4. Roll and cut:
On a floured surface, roll out the dough to desired thickness. Use a cookie cutter or scone cutter to create uniform circles.
5. Prepare for air frying:
Place scones in the air fryer basket without overcrowding. Brush tops with beaten egg for a golden finish.
6. Air fry:
Cook at 180°C / 360°F for 8 minutes. Adjust batch sizes as needed.
7. Serve:
Enjoy warm with butter, cheese, or your favorite jam.



Air Fryer Fruit Scones

Tips for Perfect Scones

- Milk: Start with 60ml; add gradually to avoid sticky dough.
- Currants: Increase quantity for a fruitier scone.
- Thickness: Roll dough thicker for traditional scones or thinner for quick bite-size scones.

Nutrition per Scone

- Calories: 160 kcal
- Carbohydrates: 24g
- Protein: 4g
- Fat: 5g (Saturated: 3g)
- Fiber: 1g
- Sugar: 7g

Why You'll Love This Recipe

- Ready in just 18 minutes
- Light, fluffy, and fruity
- Perfect for breakfast, tea time, or a snack
- Air fryer makes baking easy and mess-free

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- [Perfect Air Fryer Smashed Potatoes for Any Meal in 40 Minutes](#)
- [Irresistible Bake Sweet Potato In Air Fryer Recipe for Any Meal 2025](#)
- [Easy Crock Pot Stuffing Recipe \(Best Slow Cooker Stuffing Ever\) 2025](#)
- [Creamy Air Fryer Macaroni Cheese 2025 Unbelievably Easy and Creamy!](#)
- [Free Baked Yogurt Custard Toast Recipe 2025 Sensation!](#)