You can make garlic cheese bread in your air fryer in just 10 minutes! We use our own blend of toppings to make the most of the flavor in this simple recipe!

- Prep Time 5minutes mins
- Cook Time 5minutes mins
- Total Time 10minutes mins

- Course: Air Fryer Snacks
- Cuisine: American

- Servings: 12 slices
- Calories: 109kcal
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Equipment

- Air Fryer

Ingredients

- 2 ounces cream cheese softened
- 2 tablespoons mayonnaise
- 2 tablespoons butter
- 2 tablespoons shredded Parmesan
- 3 cloves garlic minced
- 1 teaspoon garlic powder
- 1 teaspoon onion powder

- 1 teaspoon dried parsley
- ½ loaf French bread

Instructions

- Add everything but the bread to a mixing bowl and stir well to combine.
- Slice the bread in half lengthwise. Make sure each piece will fit in your air fryer basket. You may need to trim the bread down to size or cut into smaller pieces to fit, depending on the size of your air fryer.

- Spread each piece of bread liberally with the garlic mixture.
- Place bread in the air fryer basket and cook at 380 degrees for 5-6 minutes, or until the edges are toasted and the cheese is melted.
- Slice into 12 pieces and serve.

Notes

You can’t taste the mayonnaise in this bread – it just helps make the topping creamy. You could use extra cream cheese and skip the mayonnaise if you’re not a fan of mayonnaise.

Nutrition

Serving: 1piece | Calories: 109kcal | Carbohydrates: 11g | Protein: 3g | Fat: 6g | Saturated Fat: 3g | Polyunsaturated Fat: 3g | Cholesterol: 11mg | Sodium: 177mg | Fiber: 1g | Sugar: 1g