

Marie Saba

*from my kitchen to yours*

## Air Fryer Apple Cinnamon Scones

*Makes 8 mini scones*

### Ingredients:

- 1 cup (140g) all-purpose flour
- 2 Tablespoons sugar
- 1 ½ teaspoon baking powder
- ¼ teaspoon salt
- ¼ teaspoon cinnamon
- ½ cup finely diced apple
- 2/3 cup heavy cream
- 1 teaspoon vanilla



**For topping:** heavy cream, cinnamon and sugar in the raw

**For icing:** ¼ cup powdered sugar + ½ Tablespoon milk

### Instructions:

1. In a large mixing bowl, mix together flour, sugar, baking powder, salt and cinnamon. Add apple and toss to coat.
2. Add heavy cream and vanilla to dry ingredients. Stir gently until a dough forms. Turn dough out onto a lightly floured surface. Form dough into a circle about 6-inches round (½-inch tall). Cut into 8 wedges. Brush tops with heavy cream and top with cinnamon and sugar.
3. Line air fryer basket with foil or parchment and place wedges on top. Cook at 350 F (176 C) for 10-12 minutes. Cool for 10 minutes on a wire rack. While scones are cooling, in a small bowl mix together powdered sugar, milk and vanilla until smooth. (Add additional powdered sugar if too thin, or milk if too thick.) Drizzle icing over cooled scones and enjoy!

### Notes:

- If you don't have an air fryer, you can bake these in the oven. Place wedges on a parchment-lined baking sheet and bake at 415 F for 16-18 minutes.

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