



AIR FRYER ROCK CAKE

Description

How to make delicious **Air Fryer Rock Cakes**. If you love scones and you want to try something different, then you will love old-fashioned rock cakes cooked in the air fryer.

Ingredients:

1. 2 cups self-rising flour
2. 1/2 cup granulated sugar
3. 1/2 cup unsalted butter, cold and cubed
4. 1/2 cup mixed dried fruit (raisins, currants, sultanas)
5. 1 egg
6. 1/2 cup milk
7. 1 teaspoon vanilla extract
8. Pinch of salt

Instructions:

1. Preheat your air fryer to 350°F (180°C).
2. In a large bowl, combine the self-rising flour and sugar. Add the cold, cubed butter, and use your fingertips to rub the butter into the flour until it resembles breadcrumbs.
3. Stir in the mixed dried fruit.
4. In a separate bowl, whisk together the egg, milk, and vanilla extract.
5. Pour the wet ingredients into the dry ingredients and gently mix until just combined. Be careful not to overmix; the dough should be lumpy.
7. Scoop spoonfuls of the dough and drop them onto the air fryer basket, leaving space between each to allow for expansion.
8. Air fry the rock cakes for 12-15 minutes or until they are golden brown on top and cooked through. Allow the rock cakes to cool slightly before serving.
9. These air fryer rock cakes are a delightful treat with a cup of tea or coffee!

Category

1. Air Fryer Recipes

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