

Air Fryer Cherry Scones with Lemon Glaze

Ingredients:

Scone Dough

- 2 cups flour
- 1/4 cup sugar
- 3/4 tsp baking soda
- 1/4 tsp salt
- 1/2 cup butter cold and cut into eight pieces,
- 1/2 cup buttermilk
- 8 ounces dried red cherries whole

Lemon Glaze

- 1/2 cup powdered sugar
- 1 tbsp. lemon juice



Directions:

1. Whisk together flour, sugar, baking soda, and salt.
2. Add cold cut butter pieces, using a dough blender cut into pea size pieces. If you do not have a dough blender, then see post above for other options.
3. Make a well in the flour mixture, and add buttermilk. Stir until combined. If too dry, then add additional buttermilk. Stir in dried red cherries.
4. Put dough on a floured surface, and pat into a large rectangle. Fold in each side to make a small rectangle. Pat out again, and repeat two more times.
5. Form into two discs that will fit the air fryer. They should be about 1/2 inch thick or so. Cut each disc into 8 wedges. Dough will be cooked in two batches.
6. Place air fryer basket in Instant Pot, put wedges for one disc on stainless steel insert. Put Instant Pot Air Fryer Lid on using the Bake function for 12-14 minutes at 340-degrees.
7. Once done cool for 10 minutes. While cooling prepare the lemon glaze by combining the powdered sugar and lemon juice. If too thick or thin add either more powdered sugar or lemon juice until desired consistency is achieved.
8. Can be frozen for up to one month, and then thawed in refrigerator to bake. Can be made the night before and store in the refrigerator for baking the next day. Best eaten same day or can be store in an airtight container for up to three days.