

Air Fryer Breakfast Muffins Recipe

Being able to make quick, great-tasting breakfast muffins are easy with this air fryer recipe! A few simple steps and this breakfast could be compared to a McDonald's breakfast but with a lot less fat and oils and with only spending a fraction of the price which is ideal for a hangover or brunch! Sit back and relax with the cheesy bacon and egg muffin on a Saturday morning!

Ingredients

- 1 Large Egg
- 1 Slice of Unsmoked Bacon
- 1 English All Butter Muffin
- 2 Slices of Burger Cheese
- 1 Pinch of Salt and Pepper

Equipment

- [Ovenproof Dish](#)
- [Kitchen Knife](#)
- [Air Fryer](#)

Method

1. Crack the large egg into either a ramekin or ovenproof dish (To be used in the air fryer)
2. Slice the muffin in half and layer 1 slice of burger cheese on 1 half
3. Place the muffin and bacon in the air fryer drawer, next to that, place the ovenproof dish or ramekin in the drawer too.
4. Turn the air fryer to 200°C for 6 minutes
5. Once this is cooked, assemble the breakfast muffin and add the extra slice of cheese on top.

Serve and Enjoy!