

PREP: 20
COOK: 20
SERVES: 6

Air Fryer Giant Cinnamon Scroll

This Quick Giant Air Fryer Cinnamon Scroll puts a fun, modern spin on the beloved classic. Soft, fluffy, and filled with a rich cinnamon sugar swirl, it's baked to golden perfection in the air fryer and finished with a smooth cream cheese frosting. Perfect for weekend breakfasts, brunch with friends, or a cozy afternoon treat, this scroll is as simple to make as it is satisfying to eat.

Ingredients

Scroll

200g self-raising flour
1 cup Greek yoghurt
2 tbsp maple syrup
1 tbsp butter, softened
2 tbsp brown sugar
1 tsp cinnamon

Method

STEP 1

In a large bowl combine the yoghurt and maple syrup and mix well. Add the flour and mix again until the mixture starts to form a shaggy dough. Transfer to a well floured kitchen bench and knead it a few times until it becomes smooth, then roll it out to a large rectangle (about 1.5cm thick).

STEP 2

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Ingredients

Cream Cheese Frosting

50g cream cheese, softened

1 tbsp butter, softened

2 tsp Queen Organic Vanilla Bean Paste

1/4 cup icing sugar

Method

Combine the softened butter, brown sugar and cinnamon in a small bowl, then spread over the top of the dough rectangle. Cut the dough into 4cm wide strips and then loosely roll one strip up into a scroll shape (this will form the centre roll) keep adding strips around the central scroll until you have one large scroll and place it in an 18cm round greased cake tin ensuring first that it will fit in your Air Fryer.

STEP 3

Air fry at 160°C for 20-25 minutes, check the scroll halfway through the cooking time and once the top is golden, cover with foil for the remainder of the cook. Set aside to cool for a few minutes before frosting.

STEP 4

While the scroll is cooking, make the frosting by whisking together the cream cheese, butter and vanilla bean paste in a mixing bowl. Once combined, add the icing sugar and mix until smooth. If you want a thicker consistency, add a little more icing sugar, or if you want a runnier/drizzle consistency (like we used) add a little milk. Spread or drizzle the icing over the cinnamon scrolls and serve.

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