

Air Fryer Pizza Muffins: Quick, Cheesy & Fun Snack or Meal

Here's what you'll need to create these fantastic Air-Fryer Pizza Muffins:



OVEN
350°F

TIME
8-10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon Italian seasoning
- 1/2 cup shredded mozzarella cheese (plus more for topping, if desired)
- 1/2 cup pepperoni slices (mini pepperoni or chopped regular pepperoni)
- 1/2 cup pizza sauce (for serving/dipping)
- 1/2 cup milk
- 1 large egg
- 1 tablespoon olive oil

DIRECTIONS

- Combine : Dry Ingredients:** In a large mixing bowl, whisk together the all-purpose flour, baking powder, salt, and Italian seasoning until well combined.
- Combine : Wet Ingredients:** In a separate medium bowl, whisk together the egg, milk, and olive oil until thoroughly blended.
- Combine : Wet and Dry:** Pour the wet ingredients into the dry ingredients. Stir with a spoon or spatula until just combined. Be careful not to overmix, as this can lead to tough muffins. A few lumps are okay.
- Fold in : Cheese & Pepperoni:** Gently fold in the shredded mozzarella cheese and pepperoni slices until evenly distributed throughout the batter.
- Preheat : Air Fryer:** Preheat your air fryer to 350°F (175°C) according to your model's instructions.
- Prepare : Muffin Tins/Molds:** Lightly spray muffin tins or silicone molds with cooking spray. Standard muffin tins may be too large for some air fryer baskets; mini muffin tins or individual silicone cups work best. Place them directly in the air fryer basket.
- Fill : Muffin Cups:** Spoon the mixture into the prepared muffin tins or molds, filling each cup about 2/3 full.
- Air : Fry:** Place the muffin tins/molds in the preheated air fryer basket. Air fry at 350°F (175°C) for 8-10 minutes, or until the pizza muffins are golden brown on top, cooked through, and a toothpick inserted into the center comes out clean.
- Serve:** Carefully remove the pizza muffins from the air fryer and let them cool slightly in the tins before transferring to a wire rack. Serve warm with pizza

sauce on the side for dipping.

SWAPS & NOTES

Flour: All-purpose flour gives a tender muffin.

A 1:1 gluten-free baking blend can often be substituted if needed.

Cheese: Mozzarella is best for the classic pizza melt.

You can add a sprinkle of Parmesan cheese with the mozzarella for extra flavor.

TIPS FOR SUCCESS

Don't Overmix Batter: Overmixing develops gluten, which can lead to tough muffins.

Mix just until the ingredients are moistened.

Mind Your Air Fryer Size: Ensure your muffin tins or silicone molds fit comfortably in your air fryer basket without touching the heating element or blocking airflow.

Don't Overfill Cups: Filling cups only 2/3 full prevents overflow and ensures even cooking.

