

Easy Air Fryer Stuffed Bread Loaf: The Ultimate Cheesy Snack

Air Fryer Stuffed Bread Loaf: A Cheesy, Fluffy Treat



OVEN
350°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Dough (or use store-bought pizza dough): 2 cups all-purpose flour 1 tsp sugar 1 tsp salt 2...
tsp instant yeast (1 packet) $\frac{3}{4}$ cup warm water 2
tbsp olive oil:

For the Filling (example: cheese & garlic butter):
1 2 cups shredded mozzarella or cheddar 2 tbsp
melted butter 2 3 cloves garlic (minced) 1 tsp
parsley or oregano Optional: cooked ham, mushrooms,
or pepperoni:

For the Topping: 1 egg (for egg wash) Grated
Parmesan (optional):

DIRECTIONS

1. method is to use the air fryer or oven to bring back some of that crispy crust. Simply cook at 325°F (160°C) for about 5-8 minutes, or until the cheese is gooey again.

SWAPS & NOTES

The Dough : While the homemade dough is simple and delicious, using a store-bought pizza dough is a fantastic shortcut that makes this recipe even faster.

You can find pre-made dough in the refrigerated section of most grocery stores.

The Filling : The possibilities for the filling are endless!

A classic combination of garlic, butter, and mozzarella is always a winner.

TIPS FOR SUCCESS

Seal the Dough Tightly : This is the most important step!

Make sure the seams of the dough are pinched together firmly to prevent any of that delicious, melted cheese from leaking out.

Use a Tray : Using a small aluminum or foil tray is crucial for this recipe.

It supports the shape of the bread and makes it easy to transfer in and out of the air fryer without the loaf deforming.

