

Quick & Simple: Air Fryer Egg-in-Bread with a Goopy Yolk

Air Fryer Egg-in-Bread Nest with Cheese



OVEN
350°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 thick slices of whole grain or artisan bread (or round sandwich rolls)
2 eggs
2 tablespoons shredded cheese (cheddar, mozzarella, or your choice)
Butter or oil spray (optional, for crispier edges)
Salt & pepper to taste
Parchment paper (for lining tray)

DIRECTIONS

- 1.** Prepare the : Bread Nests: Cut a circular hole in the center of each slice of bread. A cookie cutter that is about 2.5 inches in diameter is ideal. Lightly spread a little butter on the edges of the bread if you want them to become extra golden and crisp in the air fryer.
- 2.** Line the : Air Fryer: Line your air fryer basket or a small tray that fits inside with a piece of parchment paper. This will make cleanup a breeze. Place the two bread slices on the lined tray.
- 3.** Add the : Filling: Carefully crack one egg into the hole of each slice of bread. Try to keep the yolk intact. Sprinkle about a tablespoon of your chosen shredded cheese around the yolk, but avoid covering it so you can see when the yolk is cooked to your liking. Season lightly with salt and pepper.
- 4.** Air : Fry: Preheat your air fryer to 350°F (175°C) for about 2-3 minutes. Place the tray with the bread nests into the air fryer basket. Air fry for 7-10 minutes, depending on how you like your yolk cooked.
- 5.** Serve: Once cooked, carefully lift the egg-in-bread nests with a spatula and serve them immediately while they are still hot.

SWAPS & NOTES

Bread : Using a thick-cut, sturdy bread like rye, sourdough, or a good artisan loaf is highly recommended.

Thinner or softer bread may become soggy from the egg.

You can also use a biscuit or a larger sandwich roll.

Cheese : Cheddar cheese is a classic choice for a savory, sharp flavor, while mozzarella offers a stringy, gooey texture.

TIPS FOR SUCCESS

Pre-Toast the Bread : For an extra crispy base, toast the bread in the air fryer for 1-2 minutes before adding the egg and cheese.

Watch Your Time : Cooking time will vary depending on your air fryer model and how well you like your yolk.

Start checking the egg at the 7-minute mark.

For a soft, runny yolk, 7-8 minutes is usually perfect.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/quick-simple-air-fryer-egg-in-bread-with-a-goey-yolk/>