

## Easy Air Fryer Egg and Cheese Toast: The Perfect Quick Breakfast

Air Fryer Egg & Cheese Toast



**OVEN**  
**350°F**

**TIME**  
**15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 slices of sandwich bread (white, brioche, or sourdough)

2 eggs

1/4 cup shredded cheese (mozzarella, cheddar, or blend)

1 tablespoon butter or mayonnaise (optional, for extra crispiness)

Salt & black pepper to taste

Parchment paper (for lining)

Swaps and Notes:

**Bread:** A thick-cut, sturdy bread like sourdough or a good artisan loaf is a great choice. Thinner or softer bread may become soggy from the egg. You can also use a round sandwich roll or a bagel.

**Cheese:** Cheddar cheese is a classic choice for a savory, sharp flavor, while mozzarella offers a stringy, gooey texture. Feel free to use any cheese you like, such as Gruyère, Monterey Jack, or a spicy pepper jack for a kick.

**Extras:** The user's notes mention adding toppings like chopped chives, cooked bacon bits, or a dash of hot sauce. This is a fantastic idea, as this recipe is a blank canvas for creativity. A sprinkle of Everything Bagel seasoning would also be a great addition.

**Crispy Edges:** The optional butter or mayonnaise on the bread before frying is a great tip. It adds flavor and ensures the edges of the bread get

wonderfully crispy and golden.

**Toast First:** The user's notes also suggest toasting the bread first for a crispier base. This is a great tip, especially if you're using a softer bread. Toast it for about 1-2 minutes before adding the egg and cheese.

**Instructions:**

**Prepare the Toast:** Lightly spread butter or mayonnaise on one side of each bread slice (if using). Using a spoon, press down the center of the bread slightly to make a shallow well for the egg.

**Line the Air Fryer:** Line your air fryer basket with a piece of parchment paper. This will make cleanup a breeze. Place the bread slices on the parchment paper.

**Add the Egg & Cheese:** Carefully crack one egg into the center of each slice. Sprinkle about half of the shredded cheese around the egg, avoiding the yolk. Season lightly with salt and freshly ground black pepper.

**Air Fry:** Preheat your air fryer to 350°F (175°C) for about 2-3 minutes. Place the toast in the air fryer basket. Air fry for 6-9 minutes, depending on how you like your yolk cooked.

**Serve:** Once cooked, carefully lift the toast with a spatula and serve it immediately while it is still hot.

**Tips for Success:**

**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 6-minute mark. For a soft, runny yolk, 6-7 minutes is usually perfect. For a firmer yolk, aim for 8-9 minutes.

**Use Sturdy Bread:** A sturdy bread is important to hold the egg and cheese without becoming soggy.

**Don't Overcrowd:** This recipe is designed for single servings. Cook one or two slices at a time to ensure even cooking and a crispy texture.

**Season with Care:** Seasoning the egg and the final toast with salt and pepper ensures that every layer is perfectly seasoned.

**Serving Suggestions and Pairings:**

**Nutritional Information:**

**Storage and Leftover Tips:**

**Final Thoughts:**

## DIRECTIONS

1. **Prepare the :** Toast: Lightly spread butter or mayonnaise on one side of each bread slice (if using). Using a spoon, press down the center of the bread slightly to make a shallow well for the egg.
2. **Line the :** Air Fryer: Line your air fryer basket with a piece of parchment paper. This will make cleanup a breeze. Place the bread slices on the parchment paper.
3. **Add the :** Egg & Cheese: Carefully crack one egg into the center of each slice. Sprinkle about half of the shredded cheese around the egg, avoiding the yolk. Season lightly with salt and freshly ground black pepper.
4. **Air :** Fry: Preheat your air fryer to 350°F (175°C) for about 2-3 minutes. Place the toast in the air fryer basket. Air fry for 6-9 minutes, depending on how you like your yolk cooked.
5. **Serve:** Once cooked, carefully lift the toast with a spatula and serve it immediately while it is still hot.
6. **Tips for Success:** 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 6-minute mark. For a soft, runny yolk, 6-7 minutes is usually perfect. For a firmer yolk, aim for 8-9 minutes.
7. **Use :** Sturdy Bread: A sturdy bread is important to hold the egg and cheese without becoming soggy.
8. **Don't :** Overcrowd: This recipe is designed for single servings. Cook one or two slices at a time to ensure even cooking and a crispy texture.
9. **Season with :** Care: Seasoning the egg and the final

toast with salt and pepper ensures that every layer is perfectly seasoned.

10. **Serving Suggestions and Pairings:** This air fryer egg and cheese toast is a complete meal on its own. However, you can make it part of a bigger breakfast by serving it with a side of fresh fruit or some crispy bacon. A hot cup of coffee or tea would be the perfect accompaniment.
11. **Nutritional Information:** (Please note that this is an estimate and will vary based on specific brands and portion sizes)
12. This meal is a great source of protein from the eggs and cheese, as well as complex carbohydrates from the bread. While it is a satisfying breakfast, the calories and fat can be higher depending on the amount of butter and cheese used.
13. **Storage and Leftover Tips:** This dish is best served immediately, as the eggs and bread lose their texture upon cooling. Leftovers can be stored in an airtight container in the refrigerator for up to a day, but the bread will likely be soggy, and the yolk will be fully cooked upon reheating.
14. **Final Thoughts:** This Air Fryer Egg & Cheese Toast is a fun and delicious way to start your day. It's a simple recipe that yields a beautiful, comforting, and perfectly cooked result every time. I hope you enjoy this easy and satisfying breakfast. Let me know in the comments if you added any special toppings to yours!

## SWAPS & NOTES

**Bread :** A thick-cut, sturdy bread like sourdough or a good artisan loaf is a great choice.

Thinner or softer bread may become soggy from the egg.

You can also use a round sandwich roll or a bagel.

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

## TIPS FOR SUCCESS

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Original recipe: <https://chefmaniac.com/easy-air-fryer-egg-and-cheese-toast-the-perfect-quick-breakfast/>