

Easy Air Fryer Pizza Bagels with Pepperoni and Mozzarella

Homemade Air Fryer Pizza Bagels



HOMEMADE AIR FRYER PIZZA BAGELS

You Will Need

2 bagels
4 tbsp pizza sauce
16 pepperoni slices
...

OVEN
350°F

TIME
2 to 3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 bagels
4 tablespoons pizza sauce
16 pepperoni slices
3 to 4 ounces mozzarella cheese, shredded
Other toppings of your choice
Additional Ingredients:
1/2 teaspoon Italian seasoning
1/4 teaspoon garlic powder
Pinch of salt, optional
Olive oil spray, optional

DIRECTIONS

1. Preheat your air fryer to 350°F for 2 to 3 minutes.
2. Slice the bagels in half and place them cut-side up on a clean surface.
3. Lightly spray the cut sides with olive oil if you want extra crispiness.
4. Spread about 1 tablespoon of pizza sauce over each bagel half.
5. Sprinkle shredded mozzarella cheese evenly over the sauce.
6. Top each half with pepperoni slices and any additional toppings you like.
7. Sprinkle with : Italian seasoning, garlic powder, and a pinch of salt if using.
8. Arrange the bagel halves in the air fryer basket in a single layer. Work in batches if needed.
9. Air fry for 5 to 7 minutes, or until the cheese is melted and bubbly and the bagels are crisp around the edges.
10. Carefully remove the pizza bagels, let them cool slightly, and serve warm.

SWAPS & NOTES

Plain bagels, everything bagels, cheese bagels, or even mini bagels all work well here.

If you want a more classic pizza flavor, stick with plain bagels.

If you want a little extra savory punch, everything bagels can be a fun twist.

Mozzarella is the go-to cheese for that stretchy, melty texture, but you can also mix in provolone, Monterey Jack, or a little Parmesan for extra flavor.

TIPS FOR SUCCESS

A thin layer is enough to give you that pizza flavor without making the bagels soggy.

It is also a good idea to shred your own mozzarella if you want the smoothest melt, though pre-shredded works just fine for convenience.

Keep an eye on the pizza bagels during the last minute or two of cooking, especially if your air fryer runs hot.

Some models cook faster than others, and the cheese can go from perfectly bubbly to overdone pretty quickly.

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

Original recipe: <https://chefmaniac.com/easy-air-fryer-pizza-bagels-with-pepperoni-and-mozzarella/>