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Air Fryer Homemade Biscuits

Description

Ingredients

- 2 cups all-purpose flour sifted
- $\frac{3}{4}$ cup cold milk whole or reduced fat
- 8 tbsp cold unsalted-butter
- 1 tbsp baking powder
- 1 tbsp granulated sugar
- 1 tsp salt

Instructions

1. Dice the butter into $\frac{1}{4}$ " by $\frac{1}{4}$ " and refrigerate until ready to use.
2. In a large bowl: combine flour, salt, sugar, baking powder and **COLD** butter. Use a pastry cutter or your hand to mix until it begins to form coarse crumbs.
3. Add milk and knead the dough in the bowl for a few minutes. The dough will be sticky at first but once you knead everything it will be fine. *If the dough is still sticky add 1 tbsp of flour and knead until it is no longer sticky.*
4. Preheat the air fryer to 380°F.
5. Transfer the dough to a floured surface. Pat the dough out to $\frac{3}{4}$ " to 1" thick. Use a biscuit cutter or glass to shape the biscuits. *You should have 9-10 biscuits.*
6. Place the biscuits in the air fryer basket and cook for 8 minutes or until golden brown on top. *(Depending on the size of your air fryer: repeat this step as necessary).*
7. Optional: brush melted butter or honey over the top of the biscuits.

Category

1. Air Fryer Recipes

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