

Air Fryer Biscuits

**2 CUPS OF SELF-RISING FLOUR
(white lily or king Arthur are white winter wheats)
1 PINCH OF BAKING SODA
2/3 to 3/4 CUPS WHOLE BUTTERMILK
5 TBSP. OF COLD BUTTER* (CUT INTO THIN
PIECES)
*OR: 1/4 CUP CRISCO SHORTENING (my
preference)**

Use a blending fork or pastry blender to combine flour, baking soda, and butter/shortening. Blend until mixture is crumbly and shortening is pea sized.

Add buttermilk and mix just until combined.

Sift more flour onto a clean countertop or other flat surface, place dough onto the floured surface.

Sift more flour onto top of dough, then use your hands to fold the biscuit dough 7-10 times.

After folding, roll dough to the height of your biscuit cutter (approx. 1/2" high for best results).

Cut out biscuits and ensure that the bottoms are covered in flour. Place biscuits directly in the air fryer basket. Pat tops with buttermilk and bake on bread setting (320 degrees) for 8-10 minutes.



Tammy's Tip: Do not line your air fryer with parchment or foil. The air must circulate for food to cook properly!