

AIR FRYER – CHEESE BISCUITS (MOD RG)

PREP TIME: 21 MINUTES

COOK TIME PER BATCH: 12 MINUTES

TOTAL TIME: 45 MINUTES

SERVINGS: 8

Calories: 151kcal | Carbohydrates: 9g | Protein: 4g | Fat: 10g

INGREDIENTS

- 2/3 cup unbleached all-purpose flour
- 1/2 teaspoon Kosher Salt
- 1/4 teaspoon Cayenne Pepper
- 1/4 teaspoon Smoked Paprika
- 1/4 teaspoon Ground Black Pepper
- 1 dash Garlic Powder
- 1/4 cup Butter softened
- 1 1/2 cups shredded sharp cheddar cheese room temperature
- Non-Stick Cooking Spray

INSTRUCTIONS

1. In a food processor, combine the flour, salt, cayenne, smoked paprika, and black pepper and garlic powder, if using. Pulse to combine.
2. Add the butter and cheese and process until the dough is smooth and has the texture of play clay. (Or, make the dough in a stand mixer fitted with the paddle attachment.
3. On a lightly floured surface, roll dough into 4 logs. Then cut into 32 pieces, and form small cheese balls. Spray the air fryer basket with nonstick cooking spray. Arrange 16 drops in the air fryer basket.
4. Set the air fryer to 330°F for 12 minutes or until drops are just starting to brown. Repeat with remaining dough.
5. Cool cheese drops completely on a wire rack. Store in an airtight container.

NOTES

- Use cold butter to get the lightest texture for these biscuits. You are essentially making a quick pastry dough to put these together.
- If you want to freeze these I would suggest that you bake them first and then freeze them.

<https://twosleever.com/cheese-biscuits/>

AIR FRYER – CHEESE BISCUITS

PREP TIME: 15 MINUTES

COOK TIME PER BATCH: 10 MINUTES

TOTAL TIME: 35 MINUTES

SERVINGS: 8

Calories: 151kcal | Carbohydrates: 9g | Protein: 4g | Fat: 10g

INGREDIENTS

- 3/4 cup unbleached all-purpose flour
- 1/2 teaspoon Kosher Salt
- 1/4 teaspoon Cayenne Pepper
- 1/4 teaspoon Smoked Paprika
- 1/4 teaspoon Ground Black Pepper
- 1 dash Garlic Powder
- 1/4 cup Butter softened
- 1 cup shredded sharp cheddar cheese room temperature
- Non-Stick Cooking Spray

INSTRUCTIONS

1. In a food processor, combine the flour, salt, cayenne, smoked paprika, and black pepper and garlic powder, if using. Pulse to combine.
2. Add the butter and cheese and process until the dough is smooth and has the texture of play clay. (Or, make the dough in a stand mixer fitted with the paddle attachment.
3. On a lightly floured surface, roll dough into 32 small cheese balls. Spray the air fryer basket with nonstick cooking spray. Arrange 16 drops in the air fryer basket.
4. Set the air fryer to 330°F for 10 minutes or until drops are just starting to brown. Repeat with remaining dough.
5. Cool cheese drops completely on a wire rack. Store in an airtight container.

NOTES

- Use cold butter to get the lightest texture for these biscuits. You are essentially making a quick pastry dough to put these together.
- If you want to freeze these I would suggest that you bake them first and then freeze them.
- If you plan to make these in the oven, try 350F for 12 minutes as a starting point.

RG NOTE – dough was very dry, I had to add 1/4 cup of grated cheese so that the dough was easier to handle