Air Fryer cooking times will vary a lot depending on your size and style of air fryer. Timing will also vary depending on the type of frozen biscuits you are cooking. Check the biscuits after the first 6 minutes to make sure it’s cooked to your preferred texture. After cooking in your specific air fryer, you’ll know what time and temp works best for the biscuits.

We suggest cooking them slightly “crisper” or more golden brown on on the outside to make sure the biscuits are cooked all the way through.

Cook in only a single layer with space between the biscuits. Cook in batches if needed. For subsequent batches, if your air fryer is already heated, the biscuits may cook a few minutes quicker.

- Prep Time 2 minutes mins
- Cook Time 22 minutes mins
- Total Time 24 minutes mins

- Servings: 6 servings

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Ingredients

- 6 Frozen Grands Biscuits
- oil spray
- butter and/or jam , optional

Equipment

- Air Fryer
- Oil Sprayer

Instructions

1. Spray the air fryer basket or racks with oil to keep the biscuits from sticking. *We don't suggest using parchment paper underneath because you want maximum air flow under the biscuits to help them cook all the way though. The parchment paper prevents maximum air flow under the biscuits.*
2. Lay biscuits in single layer of air fryer basket or racks. *Make sure to space them out so they aren't touching & have room to rise & expand. Cook in batches if needed.*
3. Spray the tops of the biscuits to give them a more golden top when they air fry.
4. Air Fry at 330°F/165°C for 10 minutes. Gently wiggle the biscuits to loosen from the baskets. Flip the biscuits over.
5. Continue to Air Fry at 330°F/165°C for another 8-12 minutes, or until golden and cooked through. If they're still slightly doughy in the middle, leave them in the turned-off air fryer for about 2-3 minutes to continue cooking in the residual heat. Serve with butter or jam if desired.