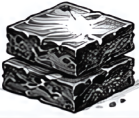


Air Fryer Baking Conversion Chart



Starting guide for adapting oven-baked foods to an air fryer.

Baked Food	Typical Oven Setting	Suggested Air Fryer Setting	Notes
Cookies 	350°F for 10–12 min	325°F for 8–10 min	small batches work best
Muffins 	375°F for 18–22 min	350°F for 14–18 min	check center with a tester
Biscuits 	425°F for 12–15 min	400°F for 10–12 min	watch for top browning
Cinnamon rolls 	375°F for 18–22 min	350°F for 14–18 min	use a suitable pan
Brownies 	350°F for 25–30 min	325°F for 20–24 min	center may need extra time
Puff pastry bites 	400°F for 15–18 min	375°F for 12–15 min	do not overcrowd
Hand pies 	400°F for 20–25 min	375°F for 16–20 min	turn if needed
Small cakes 	350°F for 25–35 min	325°F for 20–28 min	use a pan that fits the basket




Baking Tips



- Preheat if recommended.
- Reduce temperature by 25°F.
- Reduce time by about 20%.
- Check early because tops may brown first.

