## **Sourdough Biscuits**



## **Ingredients**

- 2 cups organic, unbleached flour
- 1 cup sourdough starter (click here to learn how to start one)
- 1/2 cup homemade buttermilk
- 1/2 cup cold butter, cut into chunks
- 1 tsp baking powder
- 1 tsp sea salt
- 1/2 tsp baking soda
- additional butter, melted

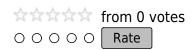
## Info

• Prep: 1 hour

• Cook: 15

• Serves: dozen

• Source



## **Directions**

- 1. In a large mixing bowl combine the flour, baking powder, sea salt, and baking soda.
- 2. Cut in the butter with a pastry cutter until the mixture resembles course crumbs.
- 3. Now add the sourdough starter and the buttermilk to the flour mixture and stir with a fork until the dough forms a ball.
- 4. You may need to adjust the flour or milk depending on how thin your starter is.
- 5. Turn the dough onto a well floured surface and knead 5-10 times. Don't over knead the dough or it will become tough. And who wants tough biscuits?
- 6. Now gently roll or pat the dough out to 1/2 inch thickness.
- 7. Cut into rounds with a floured biscuit cutter. Or you could just cut it into squares if you wanted to.
- 8. Place the biscuits about 2 inches apart on a buttered baking sheet.
- 9. Now gently brush the tops with melted butter.
- 10. Bake these lovely discs of buttery amazingness at 425°F for 12-15 minutes or until they are a beautiful golden brown.

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