

# 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](#)

---

☆☆☆☆☆ from 0 votes

○ ○ ○ ○ ○

## 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 coarse 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.

[sourdough](#), [southern](#), [baking](#), [bread](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

[https://wiki.blessyourhe.art/doku.php?id=recipes:baking:sourdough\\_biscuits](https://wiki.blessyourhe.art/doku.php?id=recipes:baking:sourdough_biscuits)

Last update: **2024/01/07 13:33**

