



# Sourdough Biscuits

Prep Time: 15 mins

Rest Time: 15 mins

Cook Time: 20 mins

Total Time: 50 mins

Servings: 12-14 biscuits

## Directions

## Ingredients

- 2 ¼ cup all-purpose flour
- 2 tsp baking powder
- 6 tbsp cold butter
- ½ cup sourdough starter
- ¼ cup cold milk

1. Preheat oven to 450 F. In a medium bowl, combine flour and baking powder.
2. Using a pastry knife, or fork, cut in 6 tbsp of cold butter. Mix until dough looks flakey.
3. Add in your sourdough starter. Mix until thoroughly combined.
4. Slowly mix in the cold milk, adding enough to bring the dough together (about ¼ -1/3 cup depending on your starter's hydration level)
5. Turn dough out onto a floured surface and press into a disc about ½" in thickness.
6. Using a cutout (I like to use the top of a mason jar), cut out the biscuits and arrange them into a cast iron pan.
7. Let the biscuits rest in a warm area for 15-20 mins, or until they look puffy.
8. Bake for 20-25 mins, or until biscuit tops are golden brown.