

# Sourdough Biscuits

2 1/2 cups white flour

1 tsp. baking powder

1/2 tsp baking soda

3/4 tsp salt

6 tbs butter

1/2 cup buttermilk

1 cup sourdough starter room temp

2 tsp melted butter.

Combine dry ingredients - cut in butter until resembles cornmeal.

Combine buttermilk & starter, add to

dry ingredients & mix until moistened.

date

page

Turn dough out on floured surface  
& knead gently 10 times. Roll dough  
to  $\frac{1}{2}$ " thickness. Cut biscuits with  
cutter.

Placed on lightly greased baking  
sheet. Cover & let rise in warm  
place for 30 mins.

Bake 425 for 15 mins until  
golden.