

Quick Sourdough Biscuits

Traditional, easy, and classic!

Ingredients:

- 1½ cups flour
- 2 teaspoons baking powder
- ½ teaspoons baking soda
- ½ teaspoons salt
- ¼ cup coconut oil or shortening
- 1 cup fresh sourdough starter



Instructions:

1. Sift dry ingredients together and cut in coconut oil or shortening.
2. Add sourdough starter and mix in the Bosch bowl with the batter whip just until blended. Place dough on a floured board and knead lightly.
3. Roll the dough ½ inch thick and cut into biscuits.
4. Place biscuits on a greased cookie sheet and brush the tops with melted butter. Let rise one hour in a warm place.
5. Bake at 425°F for 20 minutes.

Makes 1 dozen biscuits.

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