

Rolled Sourdough Biscuits

Ingredients:

- 180 g all-purpose flour (*1 ½ cups*)
- 18 g baking powder (*1 ½ tbsp*)
- 10 g salt (*1 ½ tsp*)
- 1 ½ sticks butter, cold and cubed (*¾ cup, 170 g*)
- 340 g sourdough discard, cold (*1 ½ cups*)

Directions:

- 1) Preheat the oven to 450 F.
- 2) Mix the flour, baking powder, and salt in the bowl of a food processor. Pulse to combine.
- 3) Add the cold, cubed butter and pulse to form pea-sized chunks. Transfer to a bowl.
- 4) Add the sourdough discard. Working quickly and minimally, combine all the ingredients until just barely combined and beginning to feel sticky. I use my hands, starting in the bowl and finishing on the counter, but any preferred method will work.
- 5) Roll the dough out to about ¼ inch thickness, then fold into thirds two times to create nine layers. I start by folding in the left and right sides, then finish with the top and bottom.
- 6) Now, roll the dough out to ½ to ¾ inch thickness. Cut with biscuit cutters, or use a knife to form your desired shape. I use a 2 ½ inch round biscuit cutter and, depending on how thick I roll out the dough, get 12 to 14 biscuits from this recipe.
- 7) Take the extra dough scraps, press or roll out, and continue making biscuits until all the dough is used up.
- 8) Place the biscuits in a 9 or 10 inch cast iron skillet, making sure they are touching each other and the sides of the skillet lightly. The biscuits should not be squished into each other, only lightly touching a single object in each cardinal direction.
- 9) Bake for 15-18 minutes.
- 10) Enjoy!
- 11) **How to store:** These are best eaten fresh, but will store on the counter for one to two days. Alternatively, freeze prepared and unbaked biscuits and bake the morning you want to eat them!