

Noreen's Kitchen

Sourdough Angel Biscuits

Ingredients

1 1/2 cups sourdough starter
1 cup buttermilk
4 cups all purpose flour
12 tablespoons cold butter
2 tablespoon baking powder
1 teaspoon salt
1/4 cup butter melted

Step by Step Instructions

Pre-heat oven to 350 degrees.

Whisk together flour, baking powder and salt.

Cut butter into flour mixture until it resembles coarse crumbs.

Add sourdough starter and buttermilk to the dry ingredients.

Blend just until the mixture comes together in a moist shaggy mass.

Turn out onto a well floured board.

Turn the dough into itself as if you were folding a towel. Turning 1/4 turn each time before you fold again.

Fold about 5 or 6 times until the dough comes together in a smooth cohesive ball.

Press or roll using a rolling pin into a rectangle approximately 10 x 13 inches.

Cut dough into squares.

Place squares onto a baking sheet that has been layered with parchment paper.

Bake for 20 to 25 minutes until biscuits are golden.

Remove from oven and brush liberally with melted butter.

Enjoy!