



Noreen's Kitchen

Sour Cream Biscuits

Ingredients

4 cups all purpose flour	1 teaspoon salt
1 cup (2 sticks) butter, cold and cubed	1 cup sour cream
2 tablespoons baking powder	1 cup milk
1 teaspoon baking soda	Melted butter for brushing on top

Step by Step Instructions

Preheat the oven to 350°F.

In a large bowl blend flour, baking powder, baking soda and salt. Whisk together.

Add cubed butter to the flour mixture and toss to coat and make sure the butter cubes are separated. Using a pastry blender or two knives, cut the butter into the flour mixture until it resembles coarse crumbs, sand or coarse meal.

In a small bowl or jug, mix the sour cream and the milk together until smooth. Pour the liquid mixture into the butter and flour mixture. Blend with a fork until it just comes together.

Flour your work surface liberally with more all purpose flour. Pour the dough mixture out onto the flour. Dust the dough with even more flour on the top.

Work the dough gently by folding into thirds, adding more flour as needed to keep a nice smooth and not sticky dough. Press down and turn a quarter turn. Fold into thirds again, press down, turn a quarter turn and flip the dough over, then repeat the folding and turning process twice more.

Roll or pat the dough out into a 12 x 16 inch (approximately) rectangle. Then cut out using a biscuit cutter in the size desired. Be sure not to twist your cutter. That will cause your biscuits to be lopsided and also will inhibit them from rising to their fullest.

Place cut biscuits on a baking sheet that has been lined with parchment paper.

You can choose to place the biscuits close together or leave an inch or two between. This is up to you, depending on whether or not you like your biscuits crispy all around the edges or soft.

Bake for 12 to 15 minutes or just until golden brown on top and around the edges.

Remove from oven and brush with melted butter. Allow to cool for 10 minutes before serving.

Enjoy!