

Sourdough Biscuits

Full recipe (for 5-6 people):

Whisk together

- 1 cup sourdough starter
- 1 cup milk
- 4 tbsp olive oil

Mix in a separate bowl

- 3 cups flour
- 1 1/2 tsp salt
- garlic powder (optional)
- cheddar cheese (optional)

All at once, add to wet ingredients

- 2 tsp baking powder
- 1/2 tsp baking soda

Quickly add flour mixture to wet mixture and form into biscuits. Bake on greased cookie sheet at 425 for 15-16 minutes.

For two people:

Whisk together

- 1/3 cup sourdough starter
- 1/3 cup milk
- 1 1/3 tbsp olive oil

Mix in a separate bowl

- 1 cup flour
- 1/2 tsp salt
- garlic powder (optional)
- cheddar cheese (optional)

All at once, add to wet ingredients

- 2/3 tsp baking powder
- 1/6 tsp baking soda

Quickly add flour mixture to wet mixture and form into biscuits. Bake on greased cookie sheet at 425 for 15-16 minutes.

For three people:

Whisk together

- 1/2 cup sourdough starter
- 1/2 cup milk
- 2 tbsp olive oil

Mix in a separate bowl

- 1 1/2 cups flour
- 3/4 tsp salt
- garlic powder (optional)
- cheddar cheese (optional)

All at once, add to wet ingredients

- 1 tsp baking powder
- 1/4 tsp baking soda

Quickly add flour mixture to wet mixture and form into biscuits. Bake on greased cookie sheet at 425 for 15-16 minutes.