

Fluffy Sourdough Biscuits



For this recipe, have everything ready in each bowl and be prepared to work quickly once you add the baking powder and soda to the liquid. It will foam up as you stir in the baking powder/soda and you need to add the dry ingredients at once before all of the bubbles are gone. If you work quickly, the bubbles are trapped in the dough and help make a light, fluffy biscuit. The dough is sticky and wet, and needs plenty of flour on the work surface to keep from sticking.

Bowl 1:

Wisk together:

- ❖ 1 Cup Active Sourdough Starter - 9 oz at 166% hydration
- ❖ 1 cup milk - 8 oz (rich milk is better)
- ❖ 4 Tablespoons oil or melted butter - 2 oz

In bowl 2 mix:

- ❖ 3 cups all purpose flour - 13.5 oz
- ❖ 1.5 teaspoons salt - .3 oz

Add all at once to bowl 1:

- ❖ 2 teaspoons baking powder - .3 oz
- ❖ 1/2 teaspoon baking soda - .08 oz

It will bubble up and foam immediately. Stir gently, and as it bubbles, VERY

QUICKLY add the contents of bowl 2 to this bubbly mixture. With large spoon stir until ingredients come together and still working quickly:

Pour out on a floured surface and knead in any extra flour you require, but keep this dough sticky, this dough will be very sticky: Knead approximately 15 times.

Roll out with rolling pin very thick for biscuits, cut with biscuit cutter or knife. The dough will be coated on the outside with flour, but sticky on the inside, so dip your cutter into flour each time to keep it from sticking to the dough. It is extra nice to brush melted butter on the tops of the biscuits before baking or dip the whole biscuit in melted butter.

On a greased baking sheet, bake in a preheated oven at 425 degrees for 12-15 minutes. Serve with lots of fresh butter. These biscuits must be handled quickly and gently so as not to degas the dough. They are a little bit challenging to make, but the taste is worth it! Makes approximately 12 - 15 biscuits.

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| Baker's Percentages | | |
|-----------------------|--------------|-----------|
| Sourdough Starter | 9 oz | - 53.3% |
| Water/milk | 8 oz | - 47.4 % |
| Oil | 2 oz | - 11.8 % |
| Salt | .3 | - 1.8 % |
| Baking powder/soda | .11 | - 0.7% |
| Flour | 13.5 oz | - 80.0 % |
| Total weight of dough | 2 lbs .08 oz | - 194.3 % |
| Total flour | 1 lb .09 oz | - 100% |
| Total water | 13.6 oz | - 80.7 |