

Buttery Sourdough Sandwich Biscuits

PREP 10 mins

BAKE 20 to 23 mins

TOTAL 30 mins

YIELD 6 to 7 large
biscuits

Ingredients

- 1 cup (120g) King Arthur Unbleached All-Purpose Flour
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 8 tablespoons (113g) unsalted butter, cold
- 1 cup (227g) sourdough starter, unfed/discard*

*See "tips," below.

Instructions

- ① Preheat the oven to 425°F, with a rack in the upper third. Grease a baking sheet, or line it with parchment.
- ② Combine the flour, baking powder, and salt. Work the butter into the flour until the mixture is unevenly crumbly.
- ③ Add the starter, mixing gently until the dough is cohesive.
- ④ Turn the dough out onto a lightly floured surface (a piece of parchment works well), and gently pat it into a 6" round about 1"-thick.
- ⑤ Use a sharp 2 3/8" biscuit cutter to cut four rounds, cutting them as close to one another as possible. Gently push and pat the scraps into a 2 1/2" x 5" rectangle. Cut two more biscuits. Push and pat the remaining scraps into a 1"-thick biscuit; it'll be slightly smaller than the others.
- ⑥ Place the biscuits onto the prepared baking sheet, leaving about 2" between them; they'll spread as they bake.
- ⑦ Bake the biscuits in the upper third of your oven for 20 to 23 minutes, until they're golden brown.
- ⑧ Remove the biscuits from the oven, and serve warm. Or cool completely, wrap in plastic, and store at room temperature for several days. Freeze, well-wrapped, for longer storage.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253