



Fluffy Sour Cream Biscuits

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

These are fluffy and delicious sour cream biscuits

Ingredients

— - 1 ¼ cups all-purpose flour - 2 teaspoons baking powder - ¾ teaspoon salt - ½ teaspoon baking soda - 3 tablespoons shortening - ½ cup milk - ½ cup sour cream

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Whisk flour
2. baking powder
3. salt
4. and baking soda together in a bowl; cut in shortening until mixture is crumbly. Add milk and sour cream; stir until dough comes together. Turn dough out onto a floured work surface; knead 10 times. Roll dough out; cut into biscuits. Place biscuits on a baking sheet. Bake in the preheated oven until biscuits are lightly browned
5. about 10 minutes.