

TWENTY MINUTE SOUR CREAM BISCUITS

F EASY

Last Modified: 02/10/2016

PREP: 10 Min
COOK: 12 Min
OVEN: 425

BREADS

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1 1/4	Cups	All Purpose Flour	
PLUS			
		All Purpose Flour	Dusting
4	Tbsp	Unsalted Butter	C O L D
1/2	Cup	Sour Cream (Breakstone)	C O L D
1	Tbsp	Baking Powder	
1/2	Tsp	Baking Soda	
1/2	Tsp	Dried Oregano Leaves	
OR			
1/2	Tsp	Dried Rosemary Leaves	
OR			
1/2	Tsp	Dried Thyme Leaves	
OR			
1/2	Tsp	Dried Tarragon Leaves	
1/2	Tsp	Kosher Salt	
1/4	Tsp	Granulated Garlic	
2	Tbsp	Unsalted Butter	Melted
OR			
2	Tbsp	Sour Cream (Breakstone)	Room Temp

PREPARATION

FACTOID	These Biscuits are EXTREMELY quick and easy. Quick enough to have daily or nightly. They don't even need to be rolled out. You need to mix the batch as quickly as possible because the longer the batter is mixed for, the tougher the Biscuits will become.
OPTION	You can "flavor" the Biscuits with a Herb of your choice, depending upon what's for dinner: Chicken: Oregano or Rosemary. Pork: Rosemary or Thyme. Lamb: Thyme or Tarragon. Etc., etc. As always, using freshly chopped Herbs is ALWAYS the way to go, but for speed, Dried Herbs are still extremely good. Double if using FRESH.
TOOLS	1) Food Processor OR Blender 2) Basting Brush 3) Aluminum Half Sheet Pan
PREP	1) Cut the 4 tablespoons of Butter into 1/2 inch cubes. 2) Chill the Butter and Sour Cream in the freezer about 15 minutes while gathering the other ingredients. 3) Preheat the oven to 425 degrees with a rack just below center.
1	In a Food Processor: Place the Flour, Baking Powder, Baking Soda, Oregano (OR your personal Herb choices), Salt and Garlic and pulse until well blended.
2	Add in the cold Butter Cubes and process until the mixture resembles damp sand. DON'T over mix!
3	Add in the 1/2 cup of Sour Cream and pulse until a sticky Dough is formed. Again, DON'T over mix.

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4	Place the Dough on a lightly floured surface and gently form it by hand into a thick, flat disc, about 4 inches in diameter. Cut the Disc into 6 equal wedges and arrange them on the sheet pan, not touching.
5	Brush the tops with either the room temperature Sour Cream, or the Melted Butter. Bake until fluffy and golden, 11 to 15 minutes.
6	Remove from the oven and brush the tops again with any remaining Melted Butter (if using).
SERVE	Place on a serving platter and serve while hot, with plenty of Butter and Honey on the side.