

SOURDOUGH CHEDDAR + GARLIC DROP BISCUITS

Ingredients:

- $\frac{3}{4}$ cup sourdough discard (unfed is fine)
- $\frac{3}{4}$ cup milk (or buttermilk for extra tang)
- 8 tablespoons (1 stick) butter, melted
- 1 cup shredded sharp cheddar cheese
- 2 cups all-purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon sugar
- $\frac{3}{4}$ teaspoon salt

Optional Topping

- 3 tablespoons melted butter
- $\frac{1}{2}$ teaspoon parsley (optional too!)



- Instructions:
- get you some parchment paper on a baking sheet and preheat oven to 400
- combine flour, garlic powder, sugar, baking powder, baking soda and salt
- then add your discard, melted butter, milk and shredded cheese - mix well
- scoop out your biscuits (if you don't have a baking scooper like this yet, it will change your life!)
- bake for about 15-18 minutes
- for optional topping: melt butter for 30 seconds in the microwave, mix in parsley
- brush butter and parsley mixture over each biscuit with a pastry brush.
- serves well with breakfasts, soups, bbq, salads and more

*find all of my sourdough faves here: [sourdough essentials](#)
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