



Buttery Biscuits (Schnakee)

Yield: 18 **Author:** Dora Entz

Prep Time: 10 Min Cook Time: 15 Min Total Time: 25 Min

These savoury biscuits are customizable to your preferred taste and are a delicious addition to any meal.

INGREDIENTS

- ☐ 2 3/4 cups all-purpose flour
- ☐ 1 cup softened unsalted butter (not melted)
- ☐ 1 tbsp baking powder
- ☐ 2 tsp salt
- ☐ 1 3/4 cup milk
- ☐ 1 cup sour cream (optional) *
- ☐ 1 cup shredded cheddar cheese (optional)

☐ 1/3 cup crispy bacon (optional)

INSTRUCTIONS

1. Preheat oven to 425F.
2. Line a cookie sheet with parchment paper.
3. Mix the flour, baking powder, and salt in a large bowl.
4. Add the softened butter and massage into the dry mixture until the butter pieces are pea-sized.
5. Add any optional ingredients and mix into butter mixture.
6. Add in the sour cream* if you are using it, and the milk. Mix the dough together just until all flour mixture is combined. Do not over-mix. The mixture should be thick and sticky.
7. Using a tbsp, drop the dough onto the cookie sheet making sure to space them roughly half an inch apart so they do not stick together. Bake for 15 minutes or until the tops are golden brown.

Notes

1. Sour cream can also be added to the mixture if fluffier biscuits are desired, however, more milk will have to be added as the sour cream will thicken the mix.