

## BRYANNA'S SOURDOUGH ROLLED BISCUITS

### Yield: 12

These are the BEST biscuits-- golden and crispy on the outside and tender and layered on the inside. Make sure that your starter is active and fresh. It should be about the consistency of a pancake batter, but full of bubbles.

1 cup unbleached flour

1/2 tsp salt

1/2 tsp baking soda

1/2 tsp baking powder

1/4 cup very cold (or frozen) vegan butter (see my [homemade palm oil-free vegan "Buttah" recipe](#))

1 cup fresh, bubbly sourdough starter ([see my starter recipe and instructions for use](#))

NOTE: you may need a few sprinkles of non-dairy milk OR flour

Mix together the flour, salt, baking soda and baking powder in a medium bowl. Add the cold vegan butter and quickly rub in with a pastry cutter or your fingers until bits of vegan butter are like crumbs.

Pour in the starter and stir with a fork until it is a dough that holds together. If the dough is too wet, add a bit more flour. If it is too dry, add a few sprinkles of non-dairy milk until it holds together.

On a floured surface (*best to use a piece of baking parchment or a silicone mat*) pat or roll out the dough into a rectangle about 3/4" thick. Fold in thirds. Roll out again and fold into thirds. Roll and pat into a rectangle about 1/2" thick.

Turn oven to 425 degrees F. Cut the dough into 12 squares or, with a biscuit cutter, into 12 rounds or hexagons. (*You can push the scraps together, fold once and roll out gently, then cut out as many as you can.*)

Place the biscuits in a 9-10" round shallow layer cake pan, not quite touching. Cover loosely with a clean tea towel and let rise for 15 minutes. Brush the tops with soymilk or spray lightly with oil. Place in the oven and bake for 15 minutes, or until golden.

Serve hot or cool on rack and reheat in a 350 degree F oven for a few minutes

**Nutrition (per biscuit):** 95 calories, 36 calories from fat, 4g total fat, 0mg cholesterol, 175.5mg sodium, 51.5mg potassium, 12.4g carbohydrates, <1g fiber, <1g sugar, 1.9g protein.