

Butter Bombs - Mini Bite Sized Biscuits

From the Kitchen of [Deep South Dish](#)

Little bite sized biscuits made with plenty of butter and sour cream, enough that I had to call them Butter Bombs.

Ingredients

- 2 cups self-rising flour
- 1 cup sour cream
- 1/2 cup (1 stick) melted unsalted butter

Instructions

1. Preheat oven to 400 degrees F.
2. Spray a 24-count mini muffin pan with non-stick spray.
3. Mix the flour, sour cream and butter until well blended.
4. Scoop spoonfuls of the batter into the muffin pan and bake at 400 degrees F for about 10 to 12 minutes.

Notes

These freeze nicely. To reheat just let them come to room temperature and either microwave or wrap completely in aluminum foil and reheat in a 350-degree oven for about 10 minutes or until freshened.

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