Cheesy Sourdough Discard Biscuits

Flaky, savory biscuits made with sorghum starter discard

Prep	Bake	Oven
About 20 minutes	12-20 minutes	425°F

Ingredients

- 140 g gluten-free all-purpose flour blend
- 240 g sorghum sourdough discard (100% hydration)
- 113 g cold salted butter, cubed or frozen and grated
- 56 g shredded sharp cheddar
- 12 g corn-free baking powder
- 30 g milk to start, up to 60 g as needed
- No added salt needed with salted butter

Instructions

1. Heat oven to 425°F (218°C). Line a baking sheet with parchment.

2. Pulse flour blend, baking powder, and cold butter in a food processor just until butter is in pea-size pieces. Do not blend smooth.

3. Transfer to a bowl. Stir in cheddar and discard. Add milk gradually, starting with 30 g, until dough just comes together and no dry flour remains. The dough should be soft and slightly tacky but hold its shape.

4. Rest about 10 minutes. Pat dough to 1/2-inch thickness for thinner biscuits or about 1 inch for thicker biscuits. Cut biscuits; chill briefly if dough is too soft.

5. Bake until golden. For 1/2-inch biscuits, begin checking at 12 minutes (about 12-15 minutes). For 1-inch biscuits, bake about 18-20 minutes.