

Dutch Oven Biscuits by Food Storage Moms

Ingredients:

4 teaspoons SAF yeast

1/4 cup sugar

1 teaspoon baking soda

2 cups buttermilk

5 cups flour (I can use white or freshly ground whole wheat)

1/2 cup warm water

1 cup butter softened

Instructions:

I dump everything in a large bowl in the order shown above and use a Danish whisk and then use my hands. I add more flour as needed. I sprinkle flour on the counter and knead the dough quickly and roll out to 1/2 inch thick. I use a cookie or biscuit cutter. Grease a cookie sheet or Dutch oven. Bake in the house at 425 degrees for 12-15 minutes. If you use a 6-quart Dutch oven outside to bake them use 10 briquettes on the bottom and 14 briquettes on the lid or top. Bake them for 10 minutes or until lightly browned.