

Sour Cream Biscuit Sticks

6 January 2025

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
25 min	10 min	15 min	12	\$0.39	209 kcal



Are you ready to elevate your snack game with a delightful treat that’s both easy to make and utterly delicious? Introducing Sour Cream Biscuit Sticks, a perfect blend of flaky texture and savory flavor that will have your taste buds dancing! In just 25 minutes, you can whip up a batch of these irre...

Ingredients

- ☐ 2 cups Gold all-purpose flour
- ☐ 1/2 teaspoon salt
- ☐ 2 tablespoons chopped fresh or freeze-dried chives
- ☐ 2 tablespoons butter or margarine, melted
- ☐ 3 teaspoons baking powder
- ☐ 1/3 cup shortening
- ☐ 1 1/4 cups sour cream
- ☐ 1/4 cup About poppy seed, sesame seed or coarse salt

EQUIPMENT Bowl, Baking sheet, Oven, Blender

Method

- 1 Heat oven to 450°.
- 2 Mix flour, baking powder and salt in large bowl.
- 3 Cut in shortening, using pastry blender or crisscrossing 2 knives, until mixture looks like fine crumbs. Stir in chives. Stir in sour cream until dough leaves side of bowl and forms a ball.
- 4 Turn dough onto lightly floured surface; gently roll in flour to coat. Knead lightly 10 times.
- 5 Roll or pat into 12x8-inch rectangle.
- 6 Cut rectangle crosswise into 12 strips, 8x1 inch. Twist each strip.
- 7 Place about 1 inch apart on ungreased cookie sheet.
- 8 Brush strips lightly with butter.
- 9 Sprinkle with poppy seed.
- 10 Bake 10 to 12 minutes or until golden brown. Immediately remove from cookie sheet.
- 11 Serve hot.

Nutrition per serving

209	3 g	14 g	18 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			4.5 g · 28% of daily needs
Fibre			1 g · 4% of daily needs
Sugar			0.9 g · 1% of daily needs
Sodium			233 mg · 10% of daily needs
Cholesterol			14.1 mg · 5% of daily needs

Adapted from Betty Crocker. Find this recipe, ratings and more ideas at whatsheate.com/sour-cream-biscuit-sticks-20622