

Dutch Oven Sourdough Biscuits

(makes about 2 doz.)

Ingredients

- 2 cups all-purpose flour
- 1 Tbsp. sugar
- 1 Tbsp. baking powder
- $\frac{3}{4}$ Tbsp. salt
- 2 cups Sourdough Starter – at home (see below)
 - 1 packet dry active yeast
 - 2 Tbsp. sugar
 - 4 cups all-purpose flour
- 2-3 Tbsp. shortening

Preparation

At Home: 2-4 days before camp out: mix yeast with 1 qt. lukewarm water in larger crock or bowl and add sugar & flour. Beat to mix. Cover with kitchen towel and place in a warm spot to sour for 2-4 days. After mixture reaches desired sourness, keep in fridge.

At Camp: Combine flour, sugar, baking powder & salt in a large bowl; add starter; mix, add water if needed, to make a firm dough. Cover and let stand for 5 minutes;
Grease 12" Dutch Oven generously with Shortening;
Dip fingers in remaining shortening & pinch off dough balls the size of large walnuts and shape them into round balls, place them close together in Oven & let rise in warm spot for 15 minutes;
Bake 400°: 19/10 (top/bottom) briquettes for 25 -30 minutes

Equipment

- 12" Dutch Oven with Tool
- Large Bowl with Clean Dry Dish Towel to cover
- Flour Wisk (to mix dry ingredients)
- Large Serving Spoon (to mix dough)
- Measuring Cup
- Measuring Spoons
- Container for Starter Dough