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Sour Cream and Chives Biscuit ♦♦

Sour Cream and Chives Biscuit is a savory baked good made with sour cream, chives, and other ingredients. It is commonly consumed as a side dish or for breakfast. The biscuits are light and fluffy with a tangy flavor from the sour cream and a hint of freshness from the chives.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

250 g	All-Purpose Flour
10 g	Baking Powder
5 g	Salt
50 g	Butter
100 g	Sour cream

10 g Chives

Directions

Step 1

Preheating

Preheat the oven to 425°F (220°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a large bowl, mix together the flour, baking powder, and salt.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Cutting

Cut the butter into small pieces and add it to the flour mixture. Use your fingers or a pastry cutter to cut the butter into the flour until the mixture resembles coarse crumbs.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Stirring

Add the sour cream and chives to the mixture and stir until just combined. Be careful not to overmix.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Kneading

Turn the dough out onto a lightly floured surface and gently knead it a few times to bring it together. Pat the dough into a 1-inch thick rectangle.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Cut

Use a biscuit cutter to cut out biscuits from the dough. Place the biscuits onto a baking sheet lined with parchment paper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Baking

Bake the biscuits in the preheated oven for 12-15 minutes, or until golden brown.

Prep Time: 0 mins

Cook Time: 15 mins

Step 8

Cooling

Remove the biscuits from the oven and let them cool for a few minutes before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

Fat: 10 g

Protein: 4 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	1 g	2.63%	4%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	3 g	13.64%	17.65%
Fat	10 g	35.71%	40%
Cholesterol	15 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	100 iu	11.11%	14.29%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	250 mg	10.87%	10.87%
Calcium	50 mg	5%	5%
Iron	2 mg	25%	11.11%
Potassium	100 mg	2.94%	3.85%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Seasonality

Spring Fall

Events

Thanksgiving Picnic

Course

Breads

Soups

Snacks

Sauces & Dressings

Cultural

Chinese New Year

Halloween

Cost

Under \$10

Demographics

Kids Friendly

Teen Friendly

Diabetic Friendly

Diet

DASH Diet (Dietary Approaches to Stop Hypertension)

Volumetrics Diet

The Whole30 Diet

Vegetarian Diet

Raw Food Diet

Ovo-Vegetarian Diet

Meal Type

Brunch

Snack

Supper

Difficulty Level

Medium

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