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Thread: [Sourdough Biscuits](#)

tafatag - February 22, 2026, 6:38 pm

I dont know if anyone here is big on sourdough but I have a delicious cheesy biscuits recipe! Hit me up if you want it! They're so good.

The Pact - March 15, 2026, 1:59 am

(Feb 22, 2026 07:38 PM)tafatag Wrote: [\[CITE\]](#) I dont know if anyone here is big on sourdough but I have a delicious cheesy biscuits recipe!

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We call them scones. We don't call them biscuits. But yeah give us the recipe. My fav YouTuber who normally never does cooking videos randomly tried to show us his biscuits and gravy recipe. All the names of everything are wrong as only people in the USA call them biscuits I think. I think they are called scones everywhere else and biscuits are cookies here so it's very confusing. ?

G Reviews - May 3, 2026, 8:36 am

Sounds awesome—I'd love to see how you fold the sourdough starter into the dough without killing that airy texture. Do you let the biscuits proof twice, or just a quick rest before baking? Also, any particular cheese you swear by for the melt factor?