



COPPER CELLAR  
**MARKETPLACE**

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# MINI SOUR CREAM & CHIVE BISCUITS

🍴 15 - 20 BISCUITS

🕒 8 - 10 MINS

📖 450 °F



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## INGREDIENTS:

2 cups Calhoun's Biscuit Mix

$\frac{2}{3}$  cup sour cream

2 tbsp chopped fresh chives

2 tbsp melted butter

## DIRECTIONS:

1. Preheat oven to 450 °F
2. Mix together biscuit mix, sour cream and chives until dough forms
3. Shape dough into a ball and knead 10 times on a surface sprinkled with biscuit mix
4. Roll dough in  $\frac{3}{4}$  inch thickness. Cut into rounds using a 2.5" round biscuit cutter
5. Place rounds on baking sheet. Bake 8 -10 minutes until golden brown on top
6. Brush tops with melted butter