

# A Recipe From *tikkido*

## Sriracha Cheddar Buttermilk Biscuits

<https://tikkido.com/blog/sriracha-cheddar-biscuit-recipe>

### Ingredients:

- 6 Tablespoons COLD, hard butter
- 2 cups flour
- 1 Tablespoon Baking Powder
- 1/4 teaspoon Baking Soda
- 1 teaspoon salt
- 1 cup buttermilk
- 2 Tablespoons Sriracha chili sauce
- 1 cup extra sharp cheddar cheese
- extra melted butter for brushing on top of biscuits (optional)



### Instructions:

1. Preheat oven to 450 degrees Fahrenheit
2. Mix dry ingredients together.
3. Cut cold butter into dry mixture, until butter is in pea sized chunks.
4. Mix Sriracha into buttermilk.
5. Mix shredded cheddar into dry mixture. Add buttermilk mixture and mix just until combined.
6. Roll or pat gently to about 1" thickness. Cut into biscuit shapes.
7. Bake for 10-12 minutes.
8. When done baking, brush tops of biscuits with melted butter (optional, but delicious and recommended).