




Wild Hive Farm

Community Grain Project

Wild Hive Farm is dedicated to providing you with the freshest and most nutritious wholegrain products. We showcase locally grown and organic grain productions throughout the Hudson Valley and New York region.

 @wildhivefarm

Wild Hive Biscuits

- Wild Hive Pastry Flour— 1 lbs. 4oz
- Sugar—1/8 cup
- Salt—1/4 teaspoon
- Baking Powder—1/8 cup
- Cold, Cubed Butter—1/2 lb.
- Buttermilk/Kefir—12 oz.

Directions:

Preheat oven to 350°.

Whisk dry ingredients together. Cut in the butter, mixing until appearance is slightly lumpy but consistent.

Stir in milk/kefir until a slightly wet dough forms.

Form a ball on the table of the dough and begin rolling it out into a one-inch thick sheet. Dust with extra flour as needed.

Cut into 10 pieces with cookie cutter or manually with a knife.

Set pieces onto a pan and bake at 350° for 15 minutes, or until brown with internal temperature of 180°.