

# SOURDOUGH DROP BISCUIT EGG BREAKFAST

---

## Ingredients:

- 1.5 Cups Discard
- ½ Cup Flour
- 2 Tablespoons Lard/Butter
- ¼ Cup Honey
- 1 Teaspoon Salt
- ½ Teaspoon Baking Soda
- 1 Teaspoon Baking Powder
- 10-12 Eggs
- Cooked Sauce or Bacon
- Veggies Diced
- Cheese



## Directions:

1. Preheat oven to 350 degrees with your Cast Iron Skillet 3 tablespoons of butter and remove once melted.
2. Mix together the discard, flour, lard/butter, honey, salt, baking soda & baking powder and stir well with a spoon.
3. Pour the dough mix into your cast iron skillet and place in the oven for 15 minutes. This will create your biscuit.
4. Meanwhile scramble your eggs in a bowl and place your desired veggies with some S&P.
5. After the dough has been baked increase oven to 375 Degrees, and poke a few holes in your biscuit using a fork or spoon this creates pockets for the egg to go into. Place your meat choice on top and pour your scrambled eggs on top. Sprinkle cheese on top and place back in the oven.
6. Bake for 20-25 minutes or until done. The top will be golden and no longer jiggle.
7. Serve warm

