

Cream Biscuits

Stir together in bowl:

- 2 cups flour
- 1 tsp. baking powder
- 2 tsp. sugar
- 1/2 tsp. salt

Stir in: - 1-1/4 cups heavy cream (add more if needed)

Lift dough out of bowl and pat into circle. It should feel like bread dough. Pat into cake pan. Turn out on floured board and cut out with biscuit cutter.

Bake at 425° for 15 minutes on baking sheet lined with parchment paper. Makes 9 biscuits.