

Easiest Cream Biscuits

INGREDIENTS

2 cups self-rising flour, plus more for dusting

1 tablespoon sugar

1 1/2 cups heavy whipping cream

DIRECTIONS

Preheat oven to 450 degrees F.

In a medium bowl, stir together the flour, sugar, and cream until the dough forms a ball.

Turn the dough out onto a surface dusted with additional flour.

Fold the dough in 1/2 and knead 5 to 7 times, adding just enough flour to keep dough from sticking to your hands. Gently roll out dough to 1/2-inch thickness.

Using a biscuit cutter coated with flour, cut dough into biscuits.

Place on baking sheet lined with parchment (or a preheated baking stone) leaving at least 1-inch between each biscuit. Bake for 10 - 12 minutes, or until golden brown.