

## Angel Biscuits

At Stonehurst Place we cook with Organic ingredients whenever possible.

- 2 cups all-purpose flour
- 3 teaspoons sugar, divided
- 1 teaspoon aluminum-free baking powder
- ½ teaspoon sea salt
- 1 ½ cups heavy cream
- 1 package rapid rise yeast

### Method

1. Adjust oven rack to upper middle position and preheat oven to 350°F. Line baking sheet with parchment paper.
2. Whisk together flour, yeast, sugar, baking powder and salt in a medium bowl. Add 1 ½ cups cream and stir with wooden spoon until dough forms, about 30 seconds. Lightly knead by hand just until smooth, about 2-3 minutes. Do not over work the dough or they will not be as light.
3. Pat dough out in circle about ¾-inch thick. Cut biscuits into rounds and place on parchment lined baking sheet. Gather cut scraps, lightly knead, pat out, and cut until all dough is used. Brush tops with remaining cream and sprinkle with additional sugar. Place warm place, covered and let rise until about double in size. Bake in preheated oven until golden brown about 12-15 minutes, rotating baking sheet halfway through baking.
4. These can be baked, cooled, frozen, and reheated in a microwave or regular oven.
5. Very good split and filled with lemon curd, various types of jelly/jams, etc. and then sprinkle with powder sugar just before serving.
6. For a quick hot appetizer, split and add hot pepper jelly and country ham, then microwave for 15-25 seconds.
7. For a high tea, split, spread lightly with soft butter, then a flavored mayo, very thin slices of cucumbers and then wrap tightly in saran wrap and refrigerate...new twist on cucumber sandwiches.



### Servings/Yield

approx 2 dozen biscuits

### Categories

Biscuits & Breads

NUTRITION FACTS	
Servings:	10
<b>Amount Per Serving</b>	
Calories:	221
<b>Total Fat:</b>	12.73g
<b>Cholesterol:</b>	48mg
<b>Sodium:</b>	130mg
<b>Total Carbs:</b>	21.86g
<b>Dietary Fiber:</b>	0.88g
<b>Sugars:</b>	1.36g
<b>Protein:</b>	3.61g