

Quick Cream Biscuits

At Stonehurst Place we cook with Organic ingredients whenever possible.

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

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, 2 teaspoons 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 30 seconds. 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 by pressing biscuit cutter into rounds firmly, but do not 'twist' the cutter as this will cause them to bake 'lopsided'. 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 remaining 1 teaspoon sugar.
4. Bake about 15 minutes until golden brown, rotating baking sheet halfway through baking.

Notes



Cook'nWithCaroline Tips:

"These can be baked, cooled, frozen, and reheated in a microwave or regular oven.

Very good split and filled with lemon curd, various types of jelly/jams, etc. and then sprinkle with powder sugar just before serving.

For a quick hot appetizer, split and add hot pepper jelly and country ham, then microwave for 15-25 seconds.

For a high tea, split and spread lightly with soft butter, then a flavored mayo, then very thin slices of cucumbers. Wrap tightly in saran wrap and refrigerate... a new twist on cucumber sandwiches!"



Servings/Yield

36 small 1-1/2" biscuits

Categories

Biscuits & Breads

NUTRITION FACTS

Servings: 36

Amount Per Serving

Calories: 43

Total Fat: 1.80g

Cholesterol: 6mg

Sodium: 34mg

Total Carbs: 5.74g

Dietary Fiber: 0.19g

Sugars: 0.26g

Protein: 0.82g