

Cream Biscuits

From Bakingbetter.com

2 cups all purpose flour

1 tablespoon baking powder

$\frac{3}{4}$ teaspoon salt

2 teaspoons sugar

1 $\frac{1}{4}$ cups heavy cream (or whipping cream)

Preheat oven to 425 degrees.

Combine flour, baking powder, salt and sugar in a medium sized mixing bowl. Using a whisk, combine thoroughly. Add cream and mix just to combine.

On a lightly floured surface, turn out the dough, and knead 6-8 times to bring the dough together (do not over knead, it will toughen the biscuits). Pat the dough to about $\frac{1}{2}$ inch thickness, either with your hand, or a rolling pin. Cut pushing straight down without twisting, gathering the scraps of dough and patting them again for more cutting. Transfer the cut dough to a lightly greased baking pan, brush the tops with melted butter (optional) and bake for 15-20 minutes until golden brown all over. Remove to cooling rack.