

Cream Biscuits



Ingredients

- 2 cups **Martha White® Self-Rising Flour**
- 2 teaspoons sugar
- 1/4 cup cold butter, chopped
- 1-1/4 cups whipping cream

Preparation Directions

1. Heat oven to 475°F. Lightly grease baking sheet. Combine flour and sugar in medium mixing bowl. Add butter to dry ingredients. With pastry blender or 2 knives, cut butter into flour until butter pieces are about the size of small peas. Add cream; stir just until soft dough is formed.
2. Turn out onto floured surface and knead gently about 10 times. Roll to about 3/8-inch thick. Cut with floured 2-inch cutter. Place on greased baking sheet.
3. Bake at 475°F. for 10 to 12 minutes or until golden brown.

Serving size: 18-20 biscuits