
Whipping Cream Biscuits

Whipping cream is the ultimate ingredient when you want fluffy biscuits.

- 2 cups all-purpose flour
- 1 tablespoon plus 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon sugar
- $\frac{1}{4}$ cup unsalted butter
- 1 cup plus 1 tablespoon whipping cream

Combine first 4 ingredients in a medium bowl; cut in butter with a pastry blender until mixture is crumbly. Add whipping cream, stirring just until dry ingredients are moistened. Turn dough out onto a lightly floured surface, and knead 5 or 6 times.

Roll dough to $\frac{1}{2}$ -inch thickness; cut with a $2\frac{1}{2}$ -inch biscuit cutter. Place on a lightly greased baking sheet.

Bake at 425° for 10 to 12 minutes or until golden. **Yield:** 10 biscuits.