



2 Ingredient Biscuits

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Yield: 6 biscuits

No cold butter to cut in with a pastry blender. No rolling pin needed. Follow my tips along the way for fail proof, flaky biscuits.

Ingredients:

2 cups self-rising flour

1 cup plus 3 tablespoons whipping cream

Melted butter to brush tops (optional)

Directions:

1. Preheat oven to 450°
2. Stir together flour and whipping cream in a medium size bowl just until almost all flour is moistened with whipping cream and dump it out onto a lightly floured counter.
3. Gently press pieces of dough together to form a loose ball. Sprinkle with a tiny bit of flour and using fingertips press dough halfway flat. It will not be a pretty shape at this point. Take one side and bring it up and over to the edge of the other side and gently press halfway down. Turn the dough a quarter of a turn and repeat procedure twice. You are incorporating air into the layers you are pressing down which gives you the flakiness you want.
4. Your shape should be a short rectangle at this point. Press the top down until it is 3/4-inch tall. Using a 2 1/2-inch circle cookie cutter, cut out 4 biscuits and place in an 8-inch cake pan or cast iron skillet. Press together and pat down again and cut 2 more; place in the pan. Be sure they are slightly touching each other. They help each other in the oven to rise to their tallest potential if they are touching!
5. For buttery tops, brush 1 to 2 tablespoons melted butter over the tops. This is not necessary, but added yum factor. Bake for 15 minutes or until tops are golden brown.