

Misc.

Whipping Cream Biscuits

Relish Magazine

2 cups self-rising flour

1 cup whipping cream

Preheat oven to 450 degrees.

Combine flour and cream in a mixing bowl, stirring just until blended. (The dough will be a little stiff.)

Transfer dough to a lightly floured surface and knead ten times. Roll to 1/2-inch thickness and cut with a 2-inch cutter. Place biscuits close together on a lightly greased baking sheet.

Bake 10 minutes.

Yield: 12 Biscuits

Per Serving (excluding unknown items): 1706 Calories; 90g Fat (47.9% calories from fat); 30g Protein; 192g Carbohydrate; 8g Dietary Fiber; 326mg Cholesterol; 3264mg Sodium. Exchanges: 12 Grain(Starch); 1/2 Non-Fat Milk; 18 Fat.