

Butter Dip Whipping Cream Biscuits

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1/4 cup (1/2 stick) of melted butter
2 cups of all purpose flour
1 tablespoon of baking powder
1 teaspoon of salt
1-1/2 cups of heavy cream, *more or less*

Preheat oven 425 degrees F. Melt the butter and set aside to cool.

Whisk together the flour, baking powder and salt. Add 1 cup of the cream and stir with a fork until dough comes together and away from the side of the bowl, adding additional cream only as needed. Turn out onto a lightly floured surface and gently knead for about 60 seconds.

Pat dough about 1/2 inch thick and cut into about 8 square or round biscuits. Dip each biscuit into the cooled melted butter and place onto an ungreased baking sheet. Bake at 425 degrees F for about 12 to 15 minutes, or until light golden brown. Serve immediately.

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