

Cream Biscuits

A Bountiful Kitchen

2 cups all purpose flour
1 teaspoon salt
2 teaspoons baking powder
1/2 cup shortening (I like butter flavor shortening)
1/2 cup heavy cream
1/3 to 1/2 cup cold water

Place the flour, salt and baking powder in a medium size bowl. Cut the shortening into the dry ingredients. Stir in the heavy cream and enough water for the dough to pull together when stirring, about 1/3 to 1/2 cup of water. Let the dough rest for about 5-10 minutes. If the dough is sticking to your hands, before cutting, sprinkle with a little flour. Turn the dough in the bowl until the dough is no longer sticky. You may need to add up to 1/4 cup of flour in this process. Gently pat out the dough 3/4 inch thick on a floured surface. Cut the biscuits with sharp cutter, pressing straight down, not twisting the cutter. Place the biscuits on parchment paper and bake at 425 degrees for approximately 12-15 minutes, until golden brown on top. Serve immediately with butter and jam.