

Never-Fail Biscuits

PREP: 5 mins

BAKE: 10 mins

TOTAL: 15 mins

YIELD: 12 biscuits

Ingredients

- 1 1/2 cups (170g) King Arthur Unbleached Self-Rising Flour
- 3/4 cup (170g) heavy or whipping cream*
- 1/8 to 1/4 teaspoon salt, optional; for a saltier biscuit

*If the dough doesn't come together readily, dribble in an additional 1 to 2 tablespoons cream, to make it totally cohesive.

Instructions

1. Preheat the oven to 450°F, with a rack in the top third.
2. Mix the flour and cream until smooth and cohesive.
3. Scoop 1-ounce balls of dough onto an ungreased or parchment-lined baking sheet; a tablespoon cookie scoop works well here. Leave a couple of inches between them. Not into scooping? Pat the dough 3/4" thick and cut biscuits with a cutter instead, if desired.
4. Brush the tops of the biscuits with cream, milk, or water; this will help them rise.
5. Bake the biscuits for 10 minutes, until they're light golden brown on top, and baked all the way through; break one open to make sure.
6. Remove the biscuits from the oven, and serve warm, or at room temperature. Store, well-wrapped, at room temperature for several days; freeze for longer storage.