Whipped Cream Biscuits

Ingredients

- 1 cup flour
- 1 1/2 tsps baking powder
- 1/4 tsp salt
- 1/2 cup heavy whipping cream, whipped

Summary

Yield: 5
Prep Time: 20 minutes
Category: Breads

Instructions

Preheat oven to 425°.

In a bowl,combine flour, baking powder, and salt. Stir in cream. Turn dough onto a floured surface; knead 10 times. Roll into 3/4 inch thickness; cut with 2 1/4 inch round biscuit cutter.

Place on an ungreased baking sheet. Bake for 10 minutes or until lightly golden brown.

Notes