

## Cream Biscuits – no cutting-in of butter necessary!

Courtesy of Gourmet Magazine

Preheat oven to 425

2 cups all purpose flour (I use 1 cup each white and whole-wheat flours)

1 tablespoon double-acting baking powder

3 tablespoons sugar, if desired

1/2 teaspoon salt

Optional – 1/3 cup grated Parmesan cheese

1 1/4 cups heavy cream

Milk for brushing tops of biscuits

Into a bowl sift together the flour, baking powder, sugar (as noted, this is optional) and salt, and Parmesan (also optional). Add the cream, and stir the mixture until it just forms a dough. Gather the dough into a ball, knead it gently 6 times on a lightly floured surface, and roll or pat it out 1/2-inch thick.

Cut out as many rounds as possible with a round cutter dipped in flour and transfer them to an ungreased baking sheet. Gather the scraps, reroll the dough, and cut out more rounds in the same manner. Brush the tops of the rounds with the milk and bake the biscuits in a preheated 425 oven for 12 to 15 minutes, or until they are pale golden. Transfer the biscuits to a rack and let them cool for 5 minutes.