

## 2 Ingredient Biscuits

Recipe Pictured on Page 44

**2 CUPS SELF-RISING FLOUR (WHITE LILY)  
2/3 -3/4 HEAVY WHIPPING CREAM**

**Note: You may not need all the cream.**

Place flour in a medium size bowl. Add whipping cream a little at a time until all flour is incorporated into dough.

The mix should be thick and not wet. Use sifter with self-rising flour and flour counter surface. Place dough out onto floured surface. Sift flour onto top of dough.

Use your hands and turn the biscuit dough 7-10 times folding it over and over.

Pat to height of biscuit cutter (3/4 to 1" high) cut out biscuits place in well-greased pan (I use an iron skillet or 11x7 aluminum brownie pan)

Bake at 450 degrees until golden brown. Approx. 20 minutes.

Flip biscuits upside down when removing them from oven to keep from sweating on bottom.

The biscuit cutter in the tutorial is a 2" diameter biscuit cutter.