

Buttercream Biscuits

Makes around 16 biscuits (using a 2.5" circle)

Jona Giammalva

INGREDIENTS

1/2 cup butter
2 cups all-purpose flour
1 Tbl sugar
3 tsp baking powder
1 tsp salt
1 pint cream (save a few tablespoons for glazing)

Heat oven to 450 degrees.

Combine all of your dry ingredients into a mixing bowl. Cut your cold butter into about 8 pieces and use a pastry cutter (or super large fork if your kids have already broken your pastry cutter) to cut your butter into the dry mix. Mix until it resembles fine crumbs (a few butter lumps won't hurt anything).

Now slowly pour your cream into the bowl while gently tossing the mixture to get it evenly wet. Leave a few tablespoons out for later (just pour it into a little bowl and set it aside). Dump your mixture onto a floured countertop and knead it just enough so it holds together.

Now use a rolling pin to roll it all out until it's about 1/2" thick. Cut your biscuits using a 2.5" circle (you can make them bigger or smaller if you like and a jar lid works well if you don't have a cookie cutter). Place them on an ungreased cookie sheet about 1/2 inches apart from one another. Brush the remaining cream on each of them and bake them for about 10-12 minutes. ENJOY!

If I'm not baking mine right away I put the whole cookie sheet into my big freezer until I'm ready (but only for maybe 15 minutes). You can set them in the refrigerator if your freezer isn't big enough. The colder they are when you place them in the oven, the fluffier they will get while baking.