



ANSON MILLS

Quick Cream Biscuits

Yield

9 or 10 biscuits

Time

10 minutes to make, 15 minutes to bake

Equipment *Mise en Place*

For this recipe, you will need a baking sheet, parchment paper, a large mixing bowl, a rubber spatula, a rolling pin, and a 2-inch biscuit cutter.

Ingredients

13.75 ounces (2½ cups) Anson Mills Colonial Style Artisan Whole Grain Wheat Flour, plus additional for flouring the work surface and biscuit cutter

2 teaspoons baking powder

1 teaspoon fine sea salt

1 cup heavy cream

½ cup whole milk

Directions

1. Adjust the oven racks to the lowest and upper-middle positions and heat the oven to 450 degrees. Line a baking sheet with parchment paper and set it aside.
2. Turn the flour, baking powder, and salt into a large mixing bowl and toss to combine. Make a well in the center and pour the cream and milk into it. Blend lightly with a rubber spatula until the dry ingredients are uniformly moistened. Do not overwork. The dough will be wet and heavy. Cover the bowl with plastic wrap and let the dough rest for 5 minutes.
3. Turn the dough out onto a lightly floured work surface and roll or pat it out to a 1-inch thickness. Dip a 2-inch biscuit cutter in flour, stamp out 5 biscuits, and place them on the prepared baking sheet. Press the dough scraps back into one piece, roll it lightly until smooth, and resume cutting biscuits until the dough is gone. You should have 9 or 10 biscuits.
4. Bake the biscuits on the lowest rack until they are nicely risen and deep golden brown on the bottoms, 6 to 8 minutes. Transfer the baking sheet to the upper-middle rack and continue baking until the tops are nicely browned, 6 to 8 minutes more. Remove the biscuits from the oven and serve them hot with plenty of sweet butter and honey or jelly.