



Sweet Cream Biscuits

3 cups all-purpose flour
3 Tablespoon granulated sugar
1 1/2 Tablespoon baking powder
3/4 teaspoon salt

12 Tablespoon cold unsalted butter, cut
into small pieces
1 1/2 cups heavy cream
1 1/2 teaspoons vanilla extract

Sift the flour, sugar, baking powder, and salt into a large bowl. Toss with a fork to combine. Cut the butter into the flour mixture with a pastry cutter or a fork until the largest pieces of butter are the size of peas. (Or pulse several times in a food processor.) Combine the cream and vanilla in a liquid measure. Make a well in the center of the flour and pour the cream mixture into the well. Mix with a fork until the dough is evenly moistened and just combined; it should look shaggy and still feel a little dry. Gently knead by hand five or six times to create a loose ball.

Turn the dough out onto a lightly floured work surface and pat it into an 8-inch square, 3/4 to 1 inch thick. Transfer the dough to a baking sheet lined with parchment or silpat, cover with plastic and chill for 20 minutes in the refrigerator. Heat the oven to 425°F. Remove the dough from refrigerator. Cut the dough into 9 even squares and spread them about 2 inches apart from each other on the baking sheet. Bake until the biscuits are medium golden brown, 18 to 20 minutes. Makes 9 biscuits. (Fine Cooking Magazine, July 2003)

Savory Bisquick Biscuits

2 1/3 cups Bisquick baking mix
3 Tablespoons butter, melted

1/2 cup milk
3 Tablespoons sugar

This recipe used to be on the side of the Bisquick box. Heat oven to 425°F. Stir baking mix, melted butter, milk, and 3 Tablespoons of sugar in a mixing bowl until soft dough forms. Drop by spoonfuls onto a greased cookie sheet. Bake 10-12 minutes or until golden brown.

Makes 6 biscuits

US-brand Bisquick is a combination of flour, baking powder, salt and shortening. To make your own, combine 2 cups all-purpose flour, 1 Tablespoons baking powder, 1 teaspoon salt, and 1/3 cup vegetable shortening (the type that is solid at room temperature). Mix together, blending in the shortening with a fork or pastry cutter, until it is very fine. Store, covered, in the refrigerator.