

HEAVY CREAM QUICK BISCUITS

Ingredients

- 1 tsp Salt
- 2 C Heavy Whipping Cream
- 3.5 C Flour
- 4 tsp Baking Powder
- 1/8 C Honey

Directions

- Measure dry ingredients into a mixing bowl.
- Use measuring cup/spoon to make an indentation in the dry ingredients for the honey and pour honey into indentation
- Add heavy cream
- Mix the dough until all ingredients are combined.
- Scoop balls about the size of a golf ball and place them on a cookie sheet.
- Bake at 375 for 17-19 minutes.