

WHIPPING CREAM BISCUITS

From the kitchen of Annette Carrier

Ingredients:

½ cup butter, melted
8 ounces sour cream
2 cups self-rising
flour

Directions:

Preheat oven to 450°.
Combine flour and cream in a mixing bowl, stirring just until blended. (The dough will be a little stiff.)
Transfer dough to a lightly floured surface and knead 10 times. Roll to ½ inch thickness and cut with a 2-inch cutter. Place biscuits close together on a lightly greased baking sheet. Bake 10 minutes. Makes 12 biscuits.