

ArmadilloPepper.com

Cream Biscuits Recipe

Yield: 1 servings

4 c Flour

1 t Salt

3 t Cream of tartar

1 1/2 t Baking soda

1/4 c Butter

2 c Cream or "Half and Half"

Sift dry ingredients. Cut in 1/4 cup of butter. Add the cream. Roll out on a floured board. Cut with a 2-inch cutter. Bake on an ungreased pan in a hot oven of 400 degrees for 12 to 15 minutes or until golden brown.

Recipe via Meal-Master (tm) v8.05

Mrs. William C. Edmonston