

Bakers Banquet



Whipped Cream Breakfast Biscuits

For the Biscuits

2 cups all-purpose flour
2 tablespoons white sugar, divided
2 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
2/3 cups heavy cream, plus more as needed
1/2 cup sour cream
4 tablespoons (1/2 stick) unsalted butter, chilled and cut into 1/4 inch cubes + 1 tablespoon melted butter

To Make the Biscuits

Heat the oven to 475°F (**NOT A MISTAKE-YOU WILL BE REDUCING TEMPERATURE**) with the oven rack in the middle position. Line a baking sheet with parchment paper.

In a large bowl whisk together the flour, 1 1/2 tablespoons of sugar, baking powder, baking soda, and salt. Set aside. In a large bowl of a standing mixer with a whisk attachment, beat the cream and sour cream to soft peaks. (Soft peaks is when you dunk a spoon in the mixture, lift straight up and the mixture forms a pointed mountain, but the mountain top folds over.) Set aside. Go back to the flour mixture and scatter the butter cubes over the flour. With your fingertips, rub together until the butter is thoroughly and evenly dispersed in the flour.

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Add the whip cream mixture to the flour mixture. Using a rubber spatula, fold and press the until large clumps form and no flour remains. Use your hand to knead the dough in the bowl until it forms a shaggy mass. This is where you may need a little more cream, a tablespoon at a time, until all the flour is completely mixed in. (I added 1 tablespoon more of cream to get the dough to come together.)

Turn the dough out onto a lightly floured countertop and divide in half. Form each piece into a rough 5 inch square, about 3/4 inch thick. With a bench scraper or a knife cut each square into 4 smaller squares for a total of 8 biscuits. Evenly space them on the prepared baking sheet. Brush the top of each biscuit with the melted butter and sprinkle with the reserved 1/2 tablespoon of sugar.

Place the baking sheet in the oven and **immediately reduce the temperature to 425°F.**

Bake until golden brown, 15-18 minutes. Let cool on the baking sheet for 10 minutes.