



# Lazy Heavy Cream Biscuits

## INGREDIENTS

- 2 cups all-purpose flour, plus more for dusting
- 1 1/2 tablespoons baking powder
- 1 tablespoon granulated sugar
- 1 teaspoon salt
- 1 1/2 cups heavy cream

## DIRECTIONS

1. In a large bowl, whisk together flour, baking powder, sugar, and salt.
2. Add heavy cream and stir gently with a wooden spoon until dry ingredients are just moistened.
3. Turn out dough onto a lighted floured work surface. Using your hands, fold it one or two times so it becomes a cohesive mass. Divide dough in half and form each half into a disc about 3/4 inch high. Slice each disc into 8 sections. Place pieces on baking sheet about 1 inch apart.
4. Bake the biscuits in a 400°F oven until risen and golden, about 12-15 minutes. Let cool slightly and serve warm.