

Biscuits



Ingredients

- 2 cups flour
- 1 Tbsp baking powder
- ½ tsp salt
- 2 tsp sugar
- 1 ¼ cup heavy cream
- 1 egg for egg wash

Utensils

- Measuring cups and spoons
- Mixing bowls
- Whisk
- Pastry Brush
- 2 Forks
- Rolling Pin
- Biscuit cutter
- Baking sheet lined with parchment paper



Recipe Instructions

Step 1: Preheat & Dry

Preheat oven to 375°

Measure and add to bowl:
flour, baking powder, salt, and
sugar.

Whisk to combine.

Step 2: Heavy Cream

Measure heavy cream and add
about 1 cup of it to the dry
ingredients. Use forks to mix.

Add the rest of the heavy
cream and continue to mix
with forks.

Step 3: Knead

Once dough starts to come
together, begin to form dough
ball with hands. Knead with
hands for a few minutes.

Step 4: Roll

Sprinkle a table with flour and
flour your rolling pin. Roll out
dough to about ½ inch thick.
Use biscuit cutters to get as
many biscuits as possible.

Place on lined baking tray.

Step 5: Brush & Bake

Crack egg into bowl and whisk.
Use pastry brush to brush egg
wash on top of biscuits.

Bake for about 15 minutes or
until golden brown.

Step 6: Enjoy!

Remove from oven, let cool,
and enjoy!

Add these biscuits to your
favorite stew recipe or enjoy
on their own with your favorite
spread. Ex: butter, honey, jelly,
peanut butter, etc.



Scan this QR code with your
phone to view our Easy Eats for
Every1 YouTube Channel!

Kitchen Safety Tips:

Make sure to use an oven mitt when handling pans in the oven.