

Sweet Cream Biscuits

Perfect for Strawberry Shortcake or Peaches and Cream

Ingredients:

2 ¼ cups Mama's Almond Blend Flour or your Coconut Blend Flour

¼ cup sugar

1 Tbsp. baking powder

¼ tsp. salt

1 tsp. xanthan gum

½ cup butter, room temp.

1 cup heavy cream

2 large eggs

Extra GF flour for rolling out

Directions: Preheat oven to 425°.

In a medium bowl combine flour, sugar, baking powder, salt, and xanthan gum. Mix well.

With a fork, work butter into flour mixture until the flour resembles coarse pea size pieces. Make a well in center of flour. In a liquid measuring cup measure whip cream. Crack eggs and add to whip cream. Lightly beat eggs into whip cream. Add cream and eggs all at once to flour mixture. Work flour into liquid ingredients until all flour is mixed in. Dough will be wet and sticky.

Generously flour pastry mat or counter. Spoon about 1/3 of dough onto floured surface. Sprinkle top of dough with flour. Gently roll dough to about ½ - ¾ inch thickness. Using a biscuit cutter cut out biscuits. If you don't have a biscuit cutter you can use the rim of a round glass. Place on biscuits about 2 inches apart on an ungreased baking sheet.

Bake for 14-16 minutes or until biscuits are golden brown.

Allow biscuits to cool for 10-15 minutes. Slice in half and serve with whip cream and cut strawberries or peaches.

Yield: 12 biscuits

Homemade Whip Cream:

1 cup heavy whipping cream

3 Tbsp. powdered sugar or sugar

1 tsp. vanilla (optional)

Pour cream into mixing bowl. Using wire whisk attachment beat on high speed until light peaks being to form. Add sugar and continue beating until stiff peaks form.

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