



Touch of Grace Biscuits

Adapted from [BakeWise](#)

BAH Note: I don't typically say you need to use a specific brand of anything...unless it really makes a difference. And in this case, I think it does. So look in your grocery store for White Lilly self rising flour. Once you get to know these sinfully graceful biscuits I don't think that bag of flour will go unused in your pantry.

Oh, and if you were inclined to brush a tablespoon or so of melted butter on the tops of the biscuits when they come out of the oven, it wouldn't necessarily be a bad choice.

- 2 cups self rising flour, preferably White Lily (see the note above)
- 3 tablespoons sugar
- 1/2 teaspoon kosher salt
- 1/4 cup shortening (yup, shortening)
- 2/3 cup heavy cream
- 1 cup buttermilk
- 1 cup all purpose flour (don't substitute any self rising flour here)

Heat your oven to 425 degrees and lightly spray a 8 or 9 inch round cake pan with non-stick cooking spray.

Mix the heavy cream and buttermilk in a measuring cup and set aside.

Place the all purpose flour in a pie plate or dish and set aside.

Whisk together the self rising flour, sugar, and salt in a large bowl. Use your fingers to work the shortening into the flour mixture until it resembles wet sand with no large clumps.

Add the liquid to the flour mixture and stir gently to combine. The dough should resemble wet cottage cheese. To tell if you have the right consistency, use an ice cream scoop and scoop out some dough into your plate of all purpose flour. It should hold its shape. If not, return the test scoop to the mixing bowl and add self rising flour one tablespoon at a time and gently stir it in.

As soon as your dough holds its shape, place a few scoops of it in the all purpose flour. Working with one scoop of dough at a time, pick it up, dust it with flour from your plate, and gently toss the dough from hand to hand to form your biscuit. Place the formed biscuit in your prepared pan and repeat the process with the remaining dough. Fit your

biscuits as close together as you can...they need to be snug up against each other to get a really good rise.

Bake for 20 to 25 minutes or until the tops are light golden brown. Allow the biscuits to cool in the pan for 10 to 15 minutes before turning them out and serving.

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