

 Prep: 10 minutes

 Cook: 14 minutes

 15 servings

## Cream biscuits

### Ingredients

for 15 servings

- 311 g** carbalose flour
- 2 tablespoons** baking powder
- 1 tablespoon** sugar
- 1.5 cups** heavy cream
- 1 cup** splenda or other sugar substitute
- 1 tablespoon** vanilla extract

Conversion: *Ingredients in Metric units.*

### Steps

1. Mix all dry ingredients Add wet and stir until blended Turn out onto counter and knead just enough to bring together. Roll out to 1/2" thick Cut with 2 1/4" biscuit cutter Place on silpat baking sheet Bake at 400° F for 12-15 minutes until golden brown on top Cool on baking sheet 5 minutes and then remove to cooling rack Serve with butter, clotted cream or plain