1½ cups King Arthur Unbleached Self-Rising Flour
¾ to 7/8 cup heavy or whipping cream

1. Preheat the oven to 450°F with a rack in the top third.
2. Mix the flour and ¾ cup cream until smooth and cohesive. If the dough doesn’t come together, add another 1 to 2 tablespoons cream, enough to form a ball.
3. Scoop 1¼” (1-ounce) balls of dough onto an ungreased or parchment-lined baking sheet. Leave a couple of inches between them.
4. Brush the tops of the biscuits with cream or milk; this will help them rise and brown.
5. Bake the biscuits for 10 minutes, or until they’re light golden brown on top. Break one open; it should be baked all the way through.
6. Remove the biscuits from the oven and serve warm, or at room temperature.

Yield: about 12 small biscuits.