

Betty's Light and Airy Cream Cheese Biscuits □



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In this video, Betty demonstrates how to make Light and Airy Cream Cheese Biscuits. These are a change from basic biscuits, and I think you will enjoy the subtle difference.

Ingredients:

3 ounce package cream cheese

¼ cup butter

2 ½ cups self-rising flour

¾ cup milk

Use a pastry blender to cut the cream cheese and butter into flour. Add milk, and stir, just until flour is moistened. Turn dough on a floured surface. Knead 4 to 5 times. Roll dough to ½-inch thickness. Cut with a 2-inch biscuit cutter and place on a baking pan that has been sprayed with cooking oil spray. Bake at 425 degrees (F) for about 8 minutes, or until golden brown. Serve immediately. YUM! --Betty