fluffy. Use immediately or spoon into a jar with a lid to keep for up to two weeks Place all ingredients into a small mixing bowl and whip with a hand mixer on high until thoroughly combined. Use immediately or spoon into a jar with a lid to keep for two weeks Place softened butter and honey into a small mixing bowl. Mix by hand with a spatula unti . stick butter (1/2 cup) at room temp stick butter (1/2 cup) at room temp Tbsp honey Tbsp powdered sugar CINNAMON BUTTER 2 tsp ground cinnamon 1/4 tsp vanilla 1/2 cup honey

THE SILVER HOMESTEAD SWEET CREAM BISCUITS

2 cups bread flour 1/4 tsp salt

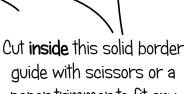
1 Tbsp baking powder 1/2 cup butter at room temp

1/2 tsp cream of tartar 1/2 cup milk

1/2 cup powdered sugar 1/2 cup heavy whipping cream

Preheat oven to 450°. Stir together all the dry ingredients and then cut in butter until the mixture resembles dry cake mix. Make a well in the center and stir in milk and cream until a sticky ball of biscuit dough forms. Using a 2 ounce (1/4 cup) jumbo cookie scoop. drop dough by rounded spoonfuls onto a parchment paper or silicone lined baking sheet. Bake at 450° for 11 to 13 minutes until the top of the biscuits begin to lightly brown and the interior is done. Makes about a dozen deliciously sweet. fluffy biscuits!

●量SILVER I HOMESTEAD I



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