

3-Ingredient Cream Cheese Biscuits

Ingredients:

8 ounces full fat cream cheese, softened

$\frac{2}{3}$ cup butter, softened

1 cup self-rising flour*, plus more for dusting

*To make your own self-rising flour whisk 1 cup of flour with 1 + $\frac{1}{2}$ teaspoons baking powder plus $\frac{1}{4}$ teaspoon salt

Instructions:

Pulse together the cream cheese, butter and flour in a food processor until combined, about 10 pulses, stopping to scrape down the sides of the bowl halfway through.

Turn out onto a piece of lightly floured parchment paper and pat it into a disc. Refrigerate 1 hour.

Place an oven rack on the highest rung and preheat oven to 425 degrees F. Line a large baking sheet with parchment paper.

Sprinkle a work surface with flour, unwrap the dough and sprinkle the top and a rolling pin lightly with flour.

Roll out to $\frac{1}{2}$ -inch thick and cut with a 1 + $\frac{1}{4}$ -inch thick biscuit cooker. Place them on the baking sheet about an inch apart.

Stick the scraps together and make more biscuits. If you can't fit them all on the baking sheet refrigerate and bake them in turns.

Bake about 14 minutes on the top rack until golden and puffed,

rotating the pan halfway through. You can brush the tops with melted butter if you like.

They're best eaten fresh and warm