



Effortless Festive Biscuits

My First Biscuit Disaster

Let me tell you about my first try at biscuits. I was a young bride. I was so nervous. I thought you needed cold butter and ice water. My dough was a crumbly mess. The biscuits came out like little rocks. My husband ate three with a smile. I still laugh at that.

This recipe is different. It uses warm cream instead. No cutting in cold butter. It comes together so softly. This matters because it takes the fear away. Anyone can make these. Have you ever had a kitchen disaster? What did you make?

The Magic of Warm Cream

Here is the secret. Warm cream is the only wet thing you need. You just

heat it until it feels like skin. Then you stir it into the dry mix. The dough becomes soft and pillow-y right away. Doesn't that sound easier?

Fun fact: The warm cream helps the baking powder wake up. This makes the biscuits rise high and happy. This matters because a good rise gives you that perfect fluffy inside. No dense biscuits here!

Shaping with a Light Touch

Do not knead this dough. Just scoop it. I spray my measuring cup with oil. This stops the dough from sticking. Drop the scoops onto your pan. If they look messy, just pat them gently. Use your fingertips.

They do not need to be perfect circles. Rustic is beautiful. A light touch keeps them tender. Do you like perfectly round biscuits or rustic, bumpy ones? I love the bumpy ones myself.

The Best Smell in the World

Pop them in a hot oven. In just ten minutes, magic happens. Your kitchen will smell like heaven. Like a warm hug. Like a holiday morning. Doesn't that smell amazing? It is the smell of success.

Watch for light golden tops. That is when they are done. Brush them with melted butter right away. The butter soaks in and makes them shine. This little step adds so much love.

Share Them While They're Warm

Biscuits are for sharing. Serve them warm from the oven. Tear one open. See the soft, steamy layers inside. Spread on some jam or honey. Or just eat it plain. The taste is so simple and good.

This matters because food made with a simple, happy heart is the best food. It brings people together. What is your favorite thing to put on a warm biscuit? Tell me, I'd love to know.

See also Zaatar Crusted Carrots with Cilantro Christmas Feast

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	3 cups (15 ounces/425 grams)	
Sugar	4 teaspoons	
Baking powder	1 tablespoon	
Baking soda	$\frac{1}{4}$ teaspoon	
Table salt	1 $\frac{1}{4}$ teaspoons	
Heavy cream	2 cups	Warmed to body temperature
Unsalted butter, melted	2 tablespoons	Optional, for brushing after baking



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Hello, my dear. Come sit at the table. Let's make the easiest biscuits you'll ever know. I call them my "effortless festive" ones. You can make them any day that needs a little sparkle. The secret is the heavy cream. It makes them so rich and tender. Doesn't that smell amazing already? I still laugh at the first time I made these. My grandson ate four before they even cooled! His smile was pure magic. That's what cooking is all about, you know.

Instructions

Step 1: First, move your oven rack up. Heat your oven to 450 degrees. Line a baking sheet with parchment paper. Now, grab a medium bowl. Whisk your flour, sugar, baking powder, baking soda, and salt together. This mixing is important for fluffy biscuits. Can you guess why we use both baking powder AND soda? Share below!

Step 2: Pour your heavy cream into a measuring cup. Warm it in the microwave until it feels like bathwater. This takes about a minute. Stir it halfway through. Pour the warm cream into your flour mix. Stir it all until a soft dough forms. It will be shaggy and lovely. (A warm cream makes the dough extra soft, trust me.)

Step 3: Spray a 1/3 cup measuring cup with oil. Scoop level amounts of dough onto your sheet. Leave space between them for growing. If a scoop looks messy, gently pat it into a nice round shape. Re-spray your cup every few scoops. This little trick keeps the dough from sticking. It makes your job so much easier.

Step 4: Bake your biscuits for 10 to 12 minutes. Turn the pan halfway

through. They are done when the tops are a light gold. Let them cool just a minute. Then, brush the tops with melted butter if you like. That butter gives them a gorgeous, shiny finish. Serve them warm and watch them disappear.

Creative Twists

Herb Garden: Stir 2 tablespoons of fresh chopped chives into the dry mix.

Sweet Cinnamon: Roll each dough scoop in cinnamon sugar before baking.

Cheesy Delight: Fold in a big handful of sharp cheddar cheese with the cream.

Which one would you try first? Comment below!

See also Festive Mushrooms with Shallot and Thyme

Serving & Pairing Ideas

Split a warm biscuit and slather it with honey butter. Or use it to soak up soup stew. For a treat, top with whipped cream and berries. To drink, a cold glass of milk is perfect. For the grown-ups, a sweet Riesling wine pairs beautifully. Which would you choose tonight?



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Keeping Your Biscuits Happy

These biscuits are best fresh from the oven. But life gets busy. Let's talk storage. First, let them cool completely. Then pop them in a bag at room temperature. They will stay good for about a day.

Want them longer? Freeze them. I wrap each biscuit in a little parchment paper. Then I tuck them all in a freezer bag. I remember my first frozen batch. I was so proud to have breakfast ready for my grandson's visit.

To reheat, use your oven. A 300-degree oven for 10 minutes works magic. It brings back that fresh-baked feel. This matters because good food should fit your life. You can bake once and enjoy twice. **Have you ever tried storing biscuits this way? Share below!**

Simple Fixes for Common Hiccups

Sometimes biscuits don't rise high. The usual culprit is old baking powder. Check the date on your can. Fresh powder makes fluffy biscuits. This matters for texture. A tall, soft biscuit is a joy to eat.

Is your dough too sticky? Just add a sprinkle of flour. I once added too much cream. A little extra flour fixed it right up. Work the dough gently with your hands. Tough handling makes tough biscuits.

Are the bottoms getting too dark? Your oven rack might be too low. Move it to the upper-middle position. This helps them bake evenly. Getting this right builds your cooking confidence. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Yes. Use a good gluten-free flour blend. Add a teaspoon of xanthan gum too.

Q: Can I make the dough ahead?

A: I don't recommend it. The baking powder starts working right away. Bake them fresh.

Q: What if I don't have heavy cream?

A: You need the fat in the cream. Buttermilk or milk won't work the same here.

Q: Can I double the recipe?

A: Absolutely. Just use two baking sheets. Switch their positions halfway through baking.

See also [Spiced Pumpkin Cheesecake Holiday Delight](#)

Q: Is the melted butter necessary?

A: No, but it adds flavor and a lovely sheen. It's a nice little finish. *Fun fact: brushing butter on hot biscuits lets the steam pull the flavor inside.* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these simple biscuits. They always make my kitchen smell like home. The best recipes are the ones you actually use. I would love to hear about your baking adventure.

Tell me all about it in the comments. Did your family gobble them up? **Have you tried this recipe?** Your stories are my favorite thing to

read. Now, go enjoy your warm, golden biscuits.

Happy cooking!

—Elowen Thorn.



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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses:[Side Snack](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **12 minutes**

Rest time:

Total time: **27 minutes**

Servings: **10 servings**

Calories: **280 kcal**

Best Season: Summer

Description

The easiest-ever biscuits, requiring just a few simple ingredients and no

butter to cut in. Perfect for a festive or any-day treat.

Ingredients

- 3 cups (15 ounces/425 grams) all-purpose flour
- 4 teaspoons sugar
- 1 tablespoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- 1 $\frac{1}{4}$ teaspoons table salt
- 2 cups heavy cream
- 2 tablespoons unsalted butter, melted (optional)

Instructions

1. Adjust oven rack to upper-middle position and heat oven to 450 degrees. Line rimmed baking sheet with parchment paper. In medium bowl, whisk together 3 cups (15 ounces) all-purpose flour, 4 teaspoons sugar, 1 tablespoon baking powder, $\frac{1}{4}$ teaspoon baking soda, and 1 $\frac{1}{4}$ teaspoons table salt.
2. Microwave 2 cups heavy cream until just warmed to body temperature (95 to 100 degrees), 60 to 90 seconds, stirring halfway through microwaving. Stir cream into flour mixture until soft, uniform dough forms.
3. Spray $\frac{1}{3}$ -cup dry measuring cup with vegetable oil spray. Drop level scoops of batter 2 inches apart on prepared sheet (biscuits should measure about 2 $\frac{1}{2}$ inches wide and 1 $\frac{1}{4}$ inches tall). Respray measuring cup after every 3 or 4 scoops. If portions are misshapen, use your fingertips to gently reshape dough into level cylinders.
4. Bake until tops are light golden brown, 10 to 12 minutes, rotating sheet halfway through baking. Brush hot biscuits with 2 tablespoons melted unsalted butter, if using. Serve warm. (Biscuits

can be stored in zipper-lock bag at room temperature for up to 24 hours. Reheat biscuits in 300-degree oven for 10 minutes.)

Notes

For a festive touch, brush with butter and sprinkle with coarse sugar before baking, or add herbs and cheese to the dry ingredients for a savory version.

Keywords:Biscuits, Easy, Cream Biscuits, Festive, Quick Bread