

Salt-and-Pepper Biscuits

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



260 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 2 cups flour all-purpose plus more for surface
- ☐ 0.5 teaspoon coarsely ground pepper black plus more
- ☐ 4 tablespoons heavy cream divided
- ☐ 1 teaspoon kosher salt
- ☐ 8 servings flaky sea salt (such as Maldon)
- ☐ 0.8 cup cup heavy whipping cream sour
- ☐ 1 teaspoon sugar

☐ 6 tablespoons butter unsalted chilled cut into pieces ()

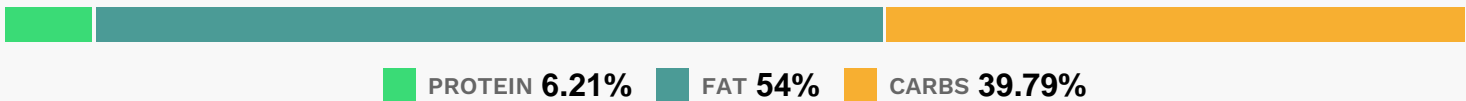
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 425°F.
- ☐ Whisk sour cream and 3 tablespoons heavy cream in a small bowl.
- ☐ Pulse baking powder, kosher salt, sugar, 1/2 teaspoon pepper, and 2 cups flour in a food processor until combined; add butter and pulse until the texture of coarse meal with a few pea-size pieces of butter remaining.
- ☐ Transfer mixture to a large bowl. Using a spoon, mix in sour cream mixture, then gently knead a few times just until a shaggy dough comes together (a light hand is key to tender biscuits, so be careful not to overmix).
- ☐ Roll out dough on a lightly floured surface until 3/4" thick. Using cutter, cut out biscuits, rerolling scraps as needed.
- ☐ Place biscuits on a parchment-lined baking sheet and brush with remaining 1 tablespoon heavy cream; sprinkle with sea salt and more pepper.
- ☐ Bake until golden brown on the tops and bottoms, 15–20 minutes.
- ☐ Serve warm with Salt-and-Pepper Butter, if desired.
- ☐ DO AHEAD: Dough can be made and cut out 6 hours ahead. Cover and chill. Biscuits can be baked 2 hours ahead. Reheat before serving, if desired.

Nutrition Facts



Properties

Glycemic Index:33.64, Glycemic Load:18, Inflammation Score:-5, Nutrition Score:6.3769565729991%

Nutrients (% of daily need)

Calories: 260.26kcal (13.01%), Fat: 15.72g (24.18%), Saturated Fat: 9.35g (58.42%), Carbohydrates: 26.06g (8.69%), Net Carbohydrates: 25.18g (9.16%), Sugar: 1.54g (1.72%), Cholesterol: 43.77mg (14.59%), Sodium: 653.99mg (28.43%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.07g (8.14%), Vitamin B1: 0.25mg (16.79%), Selenium: 11.73µg (16.76%), Folate: 59.12µg (14.78%), Calcium: 122.93mg (12.29%), Vitamin B2: 0.21mg (12.27%), Manganese: 0.23mg (11.67%), Vitamin A: 507.66IU (10.15%), Vitamin B3: 1.88mg (9.38%), Iron: 1.66mg (9.2%), Phosphorus: 90.07mg (9.01%), Fiber: 0.88g (3.51%), Vitamin E: 0.41mg (2.76%), Copper: 0.05mg (2.68%), Magnesium: 10.4mg (2.6%), Vitamin B5: 0.24mg (2.42%), Zinc: 0.32mg (2.14%), Potassium: 72.11mg (2.06%), Vitamin D: 0.28µg (1.85%), Vitamin K: 1.6µg (1.52%), Vitamin B6: 0.03mg (1.29%), Vitamin B12: 0.08µg (1.25%)