

# Cinnamon Swirl Cream Biscuits

Conversion  
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

all-purpose flour

2 c.

sugar, granulated

2 t.

baking powder

2 t.

salt

½ t.

heavy cream

1 ½ c.

## TOPPING

brown sugar (dark if available)

2 T.

ground cinnamon

2 t.

butter, melted

1 T.

egg white

1 T.

confectioners' sugar

½ c.

vanilla extract

1/8 t.

1. Adjust oven rack to upper-middle position and heat oven to 425 degrees.
2. Stir together brown sugar and cinnamon in small bowl; set aside.
3. Whisk together flour, sugar, baking powder, and salt in medium bowl.
4. Add 1 ¼ cups cream and stir with wooden spoon until dough forms, about 30 seconds.
5. Transfer dough from bowl to countertop, leaving all dry, floury bits behind in bowl.
6. In 1 tablespoon increments, add up to 1/4 cup cream to dry bits in bowl, mixing with wooden spoon after each addition, until moistened.
7. Add these moistened bits to rest of dough and knead by hand just until smooth, about 30 seconds.
8. Roll dough into 9 by 12-inch rectangle, about 3/8 inch thick.
9. Brush surface of dough rectangle with melted butter and sprinkle evenly with brown sugar mixture. Following illustrations below, roll, cut into 8 rounds, flatten, and arrange biscuits in ½ sheet tray with parchment paper; bake until golden brown, about 25 minutes.
10. While biscuits are baking, whisk together egg white, confectioners' sugar, and vanilla in small bowl until smooth and glossy, about 1 minute.
11. Spread icing over hot biscuits.