

# Sam's Cloud Biscuits

From *Biscuit Bliss* by James Villas, 2004



*A very light, puffy biscuit.*

1 1/2 cups all-purpose flour

1/2 cup cake flour

1 tablespoon sugar

4 teaspoons baking powder

1/2 teaspoon salt

1/2 cup shortening, CHILLED

2/3 cup whole milk

1 large egg, beaten

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 24

1. Preheat oven to 475°.
2. In a large mixing bowl whisk together the two flours, sugar, baking powder and salt. Add the chilled shortening and cut it in with a pastry cutter or rub with your fingertips until the mixture is very mealy.
3. In a glass measuring cup, whisk together the milk and egg, then add to the dry mixture, and stir with a fork just until the dough follows the fork around the bowl.
4. Transfer the dough to a lightly floured work surface and knead gently 4-5 times. Roll out the dough about 1/4 inch thick and cut out rounds or squares with a 2-inch cutter. Roll the scraps together and cut out more biscuits.
5. Arrange the biscuits fairly close together on two baking sheets. Bake in the center of the oven just until golden, 10-12 minutes.

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Per Serving (excluding unknown items): 84 Calories; 5g Fat (51.3% calories from fat); 1g Protein; 9g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 132mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.