

# **Jam-Filled Cream Cheese Biscuits**

2 1/2 cups White Lily Self-Rising flour

3 oz cream cheese

1/4 cup butter

3/4 cup milk

2 tablespoons jam, preserves, or marmalade

Heat oven to 450°F. Spray a baking sheet with no-stick cooking spray or line with parchment paper.

Place flour in large bowl. Cut in cream cheese and butter with pastry blender or 2 knives until the mixture resembles coarse crumbs. Add milk all at once. Stir just until blended.

Turn dough onto lightly floured surface. Fold dough in half three times, pressing lightly between each fold.

Roll out dough to slightly less than 1/2-inch thick. Cut using a 2 1/2-inch biscuit cutter. Place 2 inches apart on prepared baking sheet. Cut 6 slits though the dough around edges, leaving 1/4-inch in center uncut (this gives the biscuit the daisy shape).

Press down on center of each biscuit with thumb. Spoon about 1/2 teaspoon marmalade into center.

Bake 10 minutes or until biscuits are lightly browned.