

TIM FARMER'S COUNTRY KITCHEN

SUGAR BISCUITS

(Smoky Mountain School of Cooking)

3 cups self rising flour
1 cup sugar
3/4 cup butter, softened
1 teaspoon vanilla extract
3/4 cup milk
1 egg
Butter
4 tablespoons sugar



Combine flour and sugar. Mix in butter until combined. In separate bowl, whisk together vanilla, milk and egg. Pour into flour and mix until ball of dough forms. Place dough on floured surface and roll to 1-inch thickness. Cut biscuits out of dough and place on baking sheet. Brush with melted butter and sprinkle with sugar. Bake at 375 degrees for 20 min.

Strawberries

8 cups fresh strawberries, sliced
3/4 cups sugar

Mix together strawberries and sugar and chill in fridge. Once biscuits are done, slice in half and fill with strawberries. Top with whipped cream and more strawberries if desired.