

Angel Biscuits

These biscuits are great with the Sausage Gravy recipe found in this cookbook.

2 packages (1/4 oz. each) dry yeast
1/4 cup warm water (110-115 degrees)
2 cups warm buttermilk (110-115 degrees)

5 cups all-purpose flour
1/3 cup sugar
1 Tb. baking powder
1 tsp. baking soda
1 Tb. salt

1 cup shortening
Melted butter



Dissolve yeast in warm water. Let stand 5 minutes.
Stir in the buttermilk; set aside.

In a large mixing bowl, combine flour, sugar, baking powder, soda and salt.
Cut in shortening until mixture resembles coarse meal.
Stir in yeast/buttermilk mixture; mix well.

Turn out onto a lightly floured surface; knead lightly 3 - 4 times.
Roll to a 1/2-inch thickness.
Cut with a 2 1/2-inch biscuit cutter or use a water glass.
Place on a lightly greased baking sheet.

Cover and let rise in a warm place about 1-1/2 hours.
Bake at 450 degrees for 8-10 minutes.
Lightly brush tops with melted butter

Yield: about 2-1/2 dozen

Note: 1 package (1/4 oz. each) = 3/4 tablespoon dry yeast
2 packages = 1-1/2 tablespoons dry yeast
3 packages = 2-1/4 tablespoons dry yeast
4 packages = 3 tablespoons dry yeast