

Angel Biscuits

Ingredients

Instructions

1 Package Yeast
1/4 Cup Warm Water
2 1/2 Cups Flour
1/3 Teaspoon Baking Soda
1 Teaspoon Baking Powder
1 Teaspoon Salt
1/8 Cup Sugar
1/2 Cup Shortening
1 Cup Buttermilk

Dissolve yeast in water.

Mix all dry ingredients. Cut in shortening.

Stir in yeast and buttermilk. Blend well.

Knead lightly. Roll out. Cut with biscuit cutter.

Place in greased pan and let rise 30 minutes.

Bake at 400 for 12-15 minutes.

Summary

Yield: 0

Source: Sherile Folk

Prep Time: 5 minutes

Category: Breads

Cuisine: American

Tags: Sherile