Ranch Biscuits

Ingredients

- 1 pkg Yeast
- 3/4 cup Warm Water
- 4 tsp baking powder
- 4 tbsps oil
- 4 tbsps sugar
- 5 1/2 cups flour
- 2 cups buttermilk
- 1 tsp salt

Summary

Yield: 24
Source: Nell Hutchins
Prep Time: 20 minutes
Category: Breads
Cuisine: American
Tags: yeast, Nell Hutchins, Bread, BISCUITS

Instructions

Dissolve yeast and warm water: add oil, sugar, salt, baking powder and buttermilk. Add flour; mlx well. Knead; turn in greased bowl and keep in icebox. Pinch off as needed. Let rise. Bake at 375° for 15 minutes.

Notes

Recipe submitted by Cindy Carswell.

This recipe was found in the Hungry Firemen's Cookbook - Joaquin Volunteer Fire Department - Ladies Auxiliary in the Joaquin, Texas.