

Angel Biscuits

Mrs Justin Beacham

St Timothy's - Hale Schools - Raleigh, NC - 1976

Yield: 5 to 6 dozen

*1 cake or package yeast
3 teaspoons baking powder
2 cups buttermilk
5 cups plain sifted flour
1 teaspoon baking soda
1 cup shortening
1 teaspoon salt
2 tablespoons lukewarm
water
1/4 cup sugar*

In a bowl, dissolve the yeast in lukewarm water.

In a bowl, sift together the baking powder, flour, baking soda, salt and sugar. Cut in the shortening. Add the yeast mixture and buttermilk to the dry ingredients. Knead the dough only enough to hold together.

Refrigerate until needed (up to three weeks).

Roll out to 1/4 to 1/2" thickness. Cut with a biscuit cutter.

Bake at 400 degrees for 20 minutes.

(NOTE: The biscuits may be cut and frozen and used as needed. Let thaw for one hour if frozen.)

Per Serving (excluding unknown items): 2232 Calories; 210g Fat (82.8% calories from fat); 19g Protein; 79g Carbohydrate; 2g Dietary Fiber; 17mg Cholesterol; 5371mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 Non-Fat Milk; 41 1/2 Fat; 3 1/2 Other Carbohydrates.