
Texas Buttermilk Biscuits

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

5 cups unbleached flour
3 tablespoons sugar
1 tablespoon baking powder
1 teaspoon salt
1 cup butter or margarine
2 envelopes dry yeast
1/4 cup warm water
2 cups buttermilk
3/4 cup butter or margarine, melted

Into a large bowl, sift together the dry ingredients. Using a knife or pastry blender, cut the butter into the dry mixture until it is like coarse meal.

Dissolve the yeast in warm water and add to the mixture. Add the buttermilk and blend thoroughly. Roll or pat into a 1/4-inch thickness. Cut with a cookie cutter or water glass. Dip each biscuit into melted butter, then fold in half and press the edges together. Place on a baking sheet and freeze until firm. Package in plastic bags and freeze.

The biscuits may be baked without defrosting at 350 degrees for about 15 to 20 minutes or until golden brown.

Yield: 3 to 4 dozen

Breads, Muffins

Per Serving (excluding unknown items): 5237 Calories; 327g Fat (55.3% calories from fat); 85g Protein; 510g Carbohydrate; 4g Dietary Fiber; 886mg Cholesterol; 7396mg Sodium. Exchanges: 29 Grain(Starch); 1/2 Lean Meat; 2 Non-Fat Milk; 65 Fat; 3 Other Carbohydrates.