

# Angel Rolls

Dani barron - Idaho Falls, ID

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## **Yield: 6 dozen rolls**

*5 cups flour*

*1 teaspoon baking soda*

*3 tablespoons sugar*

*1 teaspoon baking powder*

*2 cups buttermilk*

*3/4 cup shortening*

*1 package yeast*

*1/2 cup warm water*

## **Preparation Time: 15 minutes**

### **Bake Time: 10 minutes**

In a bowl, dissolve the yeast in 1/2 cup of warm water.

In a bowl, mix the flour, baking soda and sugar.

In a bowl, add the baking powder to the buttermilk.

Cut the shortening into the flour mixture until mealy. Add the baking powder mixture. Add the yeast mixture.

Turn out the dough onto a board. Mix well. Knead until the dough does not stick.

Keep covered in the refrigerator for two to three weeks and use as needed.

When ready, bake in a 400 degree oven for 10 minutes.

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Per Serving (excluding unknown items): 4000 Calories; 164g Fat (37.2% calories from fat); 83g Protein; 542g Carbohydrate; 20g Dietary Fiber; 17mg Cholesterol; 2280mg Sodium. Exchanges: 31 1/2 Grain(Starch); 1/2 Lean Meat; 2 Non-Fat Milk; 31 Fat; 2 1/2 Other Carbohydrates.