

Aunt Edies Overnighters

Edie Dowdle - Columbus, MS

Treasure Classics - National LP Gas Association - 1985

Yield: 40 rolls

1/2 cup sugar

1/2 cup shortening

2 1/2 cups milk

1 package yeast

1/2 cup lukewarm water

7 cups plain flour

1 teaspoon salt

1/2 teaspoon baking soda

1/2 teaspoon baking powder

Preparation Time: 20 minutes

Bake Time: 15 minutes

In a saucepan, bring the sugar, shortening and milk to a boil. Let cool until lukewarm.

In a bowl, dissolve the yeast in 1/2 cup of lukewarm water. Add to the milk mixture. (Never use hot water, it kills the yeast.)

Add five cups of flour. Mix together. Let rise for two hours.

Sift two cups of flour, the salt, baking soda and baking powder together. Add to the above mixture. Place in the refrigerator overnight. (Cover with a plastic wrap or a damp kitchen towel.)

When ready to use, roll out the dough. Cut into biscuits, place on lightly greased cookie sheets (two or three). Let rise about two hours before baking.

Bake in a 375 degree oven for 15 minutes or more.

Per Serving (excluding unknown items): 1690 Calories; 123g Fat (64.2% calories from fat); 23g Protein; 132g Carbohydrate; 2g Dietary Fiber; 83mg Cholesterol; 3308mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 1/2 Non-Fat Milk; 24 Fat; 6 1/2 Other Carbohydrates.