

ANGEL BISCUITS

1 pkg. Regular or quick-acting active dry yeast	1/4 c. sugar
3 tsp. baking powder	2 tsp. salt
2 c. buttermilk	
1 tsp. baking soda	
2 Tbsp. warm water (105-115 degrees)	
1 cup shortening	
5 c. all-purpose flour*	

Dissolve yeast in warm water. In 4-quart bowl, combine flour, sugar, baking powder, salt and

baking soda; cut in shortening with pastry blender until mixture resembles fine crumbs. Stir in buttermilk and yeast mixture until dough leaves side of bowl. Dough will be soft and sticky.

Turn dough onto generously floured surface. Gently roll in flour to coat; shape into ball. Knead lightly 25-30 times, sprinkling with flour if dough is too sticky. Roll or pat $\frac{1}{2}$ -inch thick. Cut with 2 $\frac{1}{2}$ -inch round cutter. Place about 1 inch apart on ungreased cookie sheet. Cover and let rise in warm place until double in size, 1 to 1 $\frac{1}{2}$ hours. Heat oven to 400 degrees. Bake until golden brown, 12-14 minutes. Immediately remove from cookie sheet.

*If using self-rising flour, omit baking powder and salt. Do-ahead tip: place dough in lightly greased bowl, cover with plastic wrap and refrigerate no longer than 3 days. Makes 2 $\frac{1}{2}$ dozen biscuits.

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