

ANGEL BISCUITS



OVEN - 400 degrees F

Baking sheet

Bake 12 - 15 minutes

TIPS: I used 1- $\frac{1}{4}$ cups whole wheat pastry flour with 1- $\frac{1}{2}$ cups all-purpose flour. I baked mine 12 minutes, removed them from the oven and sprayed them with a spray butter, and then baked them 3 more minutes.

Ingredients

- 1 tablespoon yeast
- $\frac{1}{4}$ cup warm water
- $\frac{1}{2}$ cup butter, softened
- 3 tablespoons raw or white sugar
- 1 cup buttermilk
- $\frac{1}{2}$ teaspoon baking soda
- 2- $\frac{3}{4}$ cups flour
- 1 teaspoon salt
- 1- $\frac{1}{2}$ teaspoon baking powder

Preparation

1. Preheat oven to 400 degrees F.
2. Dissolve yeast in warm water.
3. Cream butter and sugar, add buttermilk, baking soda, and dissolved yeast mixture.
4. Stir in flour, salt, and baking powder.
5. Roll out to about 1 - inch thick and cut into desired size on a lightly floured surface. No rising is required.
6. Bake for 12 - 15 minutes.
7. You may add butter to the tops of the biscuits when they come out of the oven.
8. You can make these earlier in the day. Follow directions until ready to bake. Cover with plastic wrap. Remove 30 minutes before ready to bake to allow them to return to room temperature..

