

## Angel Biscuits

<http://userealbutter.com/2010/01/28/angel-biscuits-recipe/>  
from *Taste of Home* February/March 1993

1/2 oz. active dry yeast (2 packets)  
1/4 cup water, warm (110° – 115°F)  
2 cups buttermilk, warm (110° – 115°F)  
5 cups all-purpose flour  
1/3 cup sugar  
2 tsps salt  
2 tsps baking powder  
1 tsp baking soda  
1 cup shortening  
butter, melted (optional)

Dissolve the yeast in warm water and let stand for 5 minutes. Stir in the warmed buttermilk and set aside. Combine flour, sugar, salt, baking powder and baking soda in a large bowl. Stir together. Cut in shortening with pastry blender until mixture resembles coarse meal. Stir in yeast/buttermilk mixture and mix well. Turn the dough out onto a lightly floured surface. Knead the dough lightly 3-4 times, then roll out to about 1/2 inch in thickness. Cut with a biscuit cutter (I used 3-inch, but small ones would be great for appetizers – just roll them a little thinner or else they'll be crazy tall). Place on parchment-lined baking sheet. Cover and let rise in a warm place for about 1 1/2 hours. Bake at 450°F for 8-10 minutes (9 minutes worked like a charm for me). Lightly brush the tops with melted butter (I skipped this). Makes about 30.