



## Angel Biscuits

Jacob · 28/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

1 hr 45 mins

### Description

Try this angel biscuit recipe for light fluffy biscuits that rise as much as rolls thanks to three leavening agents yeast baking soda and baking powder

### Ingredients

— - 1 (.25 ounce) package active dry yeast -  $\frac{1}{4}$  cup warm water (110 degrees F/45 degrees C) - 5 cups all-purpose flour - 3 tablespoons white sugar - 1 tablespoon baking powder - 2 teaspoons salt - 1 teaspoon baking soda - 2 cups buttermilk -  $\frac{3}{4}$  cup shortening

### Instructions

1. Dissolve yeast in warm water in a small bowl; let stand until creamy
2. about 5 minutes. Meanwhile
3. combine flour
4. sugar
5. baking powder
6. salt
7. and baking soda in a large bowl. Cut in shortening with a pastry blender until the mixture resembles coarse meal. Stir buttermilk into yeast mixture until combined
8. then add to dry ingredients and stir until moistened. Turn dough out onto a floured surface and knead 4 to 5 times. Roll dough on a lightly floured surface to a thickness of 1/2 inch. Cut out twenty-four 2 1/2-inch-diameter circles. Place circles onto lightly greased baking sheets so they are barely touching each other. Cover and let rise in a warm
9. draft-free place until almost doubled in volume
10. about 1 hour. Preheat the oven to 425 degrees F (220 degrees C). Bake biscuits in the preheated oven until golden brown
11. 10 to 12 minutes.