

Angel Biscuits

- 2 pk. ($\frac{1}{4}$ oz. each) active dry yeast
- $\frac{1}{4}$ cup warm water (110° - 115°)
- 2 cups warm buttermilk (110° - 115°)
- 5 cups all-purpose flour
- $\frac{1}{3}$ cup sugar
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1 tablespoon salt
- 1 cup shortening

Melted butter or margarine (2 sticks also)

Dissolve yeast in warm water. Let stand 5 minutes. Stir in the buttermilk; set aside. In large mixing bowl, combine flour, sugar, baking powd., salt

need not roll. Just
patted on floured
cupboard top.