

Angel Biscuits (Helaine)

400° 12-15 min

1 pkg dry yeast

$\frac{1}{4}$ c warm water (105-115°)

$\frac{1}{2}$ c shortening

1 c buttermilk

(4T " to 1 c water)

2 $\frac{1}{2}$ c flour

$\frac{1}{2}$ tsp baking soda

1 tsp baking powder

1 tsp salt

$\frac{1}{8}$ c sugar (2 Tsp)

Dissolve yeast in warm water & set aside. Mix dry ingredients in order given. Cut in shortening as for pie crust. Stir in buttermilk & yeast mixture. Blend thoroughly & dough is roll out or refrigerate. Turn dough onto floured board & knead lightly.

Roll out & cut. Place in greased pans. Let dough ^{30 min.} rise
slightly before baking in 400° oven 12-15 min. till lightly
browned. If dough is cold let rise little longer.
375° 13 min.

Ladies H. Journal

2 c buttermilk
1 c shortening
5 c flour
1/4 c sugar
4-83
Too thin yellow
run together

1 tsp bak pow.
1 tsp soda
1 tsp salt
1 pkg yeast
1/4 c warm water
1/4 c melted butter