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Angel Biscuits Recipe (no rising necessary)

Yield: 1 servings

1 ea Cake yeast
3 t Baking powder
2 T Lukewarm water
4 T Sugar
5 c Plain flour
1 t Salt
1 t Soda
1 c Shortening
2 c Buttermilk

Dissolve yeast in water. Into a bowl, sift flour with other dry ingredients. Cut in shortening, add buttermilk, then add yeast mixture. Stir until all flour is dampened. Knead on floured board a minute, roll to desired thickness, and cut with a biscuit cutter. Bake at 400 degrees about 12 minutes. Dough may be kept refrigerated and used about a week.

*Recipe via Meal-Master (tm) v8.05
Mrs. Leslie M. Smith*