

Angel Biscuits

Amount	Measure	Ingredient - Preparation Method
1	package	active dry yeast
5	cups	all-purpose flour
1/4	cup	sugar
2	tablespoons	baking powder
1 1/2	teaspoons	salt
2	sticks	unsalted butter
2	cups	buttermilk

In a small bowl, dissolve yeast in 1/4 cup warm water and set aside. In a large bowl, sift together flour, sugar, baking powder, and salt. Cut butter into mixture. Add buttermilk and yeast mixture and mix well to form a light, fairly wet dough.

Sprinkle 1/4 cup flour on work surface. Divide dough in half and roll out 1 piece into a 1/2" thick 9x18 rectangle. Fold dough lengthwise into thirds to create a triple layered 3x18 inch rectangle. Cut into 6 three inch squares. Repeat with remaining flour and dough for a total of 12 biscuits. Place biscuits, just touching, on a nonstick baking sheet. Cover loosely with plastic wrap and refrigerate overnight.

Preheat oven to 400. Remove biscuits from refrigerator and let set 10 minutes. Bake 15-20 minutes until golden brown.

Yield: "12"