

Angel Biscuits

2 1/2 CUPS SELF-RISING FLOUR
 (WHITE LILY)
1/4 CUP GRANULATED SUGAR
1/3 CUP SHORTENING
1 CUP WARM WHOLE BUTTERMILK



Combine the following in a small bowl and sit aside:

1 1/2 TSP. FAST RISE YEAST
2 TBSP. WARM WATER (NOT HOT)
1 1/2 TSP. GRANULATED SUGAR

Tip: For best results watch my video tutorial on YouTube.

Use a whisk to combine flour and 1/4 cup sugar. Cut in shortening with a blending fork until mixture is crumbly and shortening is pea size. Add buttermilk and yeast mixture until combined. Sift flour onto top of dough and knead 2 to 3 times, adding flour so dough is manageable to roll out. Cut out biscuits or use your hands and pinch off a small part of dough (about 1/8 cup) and roll in your hands. See the YouTube video for a demonstration.

Place biscuits on a greased aluminum sheet pan. Bake at 500 degrees until light golden brown. Approx. 10-15 minutes. Butter tops of biscuits. Flip biscuits upside-down to cool.

Sweet Cream Spread: Mix up a cream cheese spread (2 parts soft cream cheese with 1- part preserves of your choice) with a fork. Best served on warm biscuits.