

# ANGEL BISCUITS

## Ingredients

- 5 cups all-purpose flour, plus more for dusting
- 2 1/2 tablespoons sugar
- 1 teaspoon baking soda
- 1 tablespoon baking powder
- 1 teaspoons coarse salt
- 2 package (1/4 ounce) active dry yeast (1 scant tablespoon)
- 1/4 cup warm water
- 1 cup (2 sticks) unsalted butter, melted and cooled to 115 degrees
- 2 cups buttermilk, room temperature
- 1 stick unsalted butter melted and cooled for herb butter

## Directions

1. Preheat the oven to 450 degrees. Line a baking sheet with parchment paper
2. Dissolve the yeast in the warm water and let proof.
3. Sift the flour, baking powder, baking soda, sugar and salt together into a large bowl. Cut in the butter until the mixture resembles coarse meal. Stir in the yeast and buttermilk. Turn out onto floured board and knead the dough until it is smooth and no longer sticky. Roll out the dough to a thickness of 1/2 inch, and cut out 1 1/2 inch rounds. Set the biscuits 2 inches apart on the baking sheet and bake until lightly golden brown 10 to 12 minutes.
4. Slice spread with herb butter and serve warm (makes 2 1/2 dozen)