# Buttermilk Biscuits 2

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**Ingredients**

.25 oz. pkt. active dry yeast
1/4 cup 110 degree water
2 cups buttermilk
5 cups all-purpose flour
3 Tbls. granulated sugar
1 Tbls. baking powder
1 tsp. baking soda
2 tsp. salt
3/4 cup shortening

**Directions**

In a small bowl, dissolve yeast in warm water and allow to rest for 5 minutes.
Stir buttermilk into yeast mixture; set aside.

In a large bowl, combine flour, sugar, baking powder, baking soda and salt. Cut in shortening with a pastry blender until mixture resembles coarse crumbs. Stir in yeast mixture until dry ingredients are moistened.
Turn dough out onto a floured surface and knead 5 times. On a lightly floured surface, roll dough to 1/2″ thickness. Cut out biscuits with a 2 1/2″ round biscuit cutter or glass.

Place on a lightly greased baking sheet, lightly touching each other. Cover and allow to rise in a warm place for 1 hour, or until almost doubled in size.

Bake in a 425 degree oven for 10-12 minutes, or until browned.