Buttermilk Biscuits

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Ingredients

2-1/4 flour
1 tsp. baking powder
1 tsp. salt
1/8 cup sugar
1/2 cup shortening
1/4 cup warm water
1 pkg. dry yeast
1 cup buttermilk

Directions

Dissolve yeast in 1/4 cup warm water and set aside. Mix dry ingredients; cut int shortening. Stir in buttermilk and yeast (with water). Blend and the dough is ready to be refrigerated in a large covered bowl or made into biscuits.

When you are ready to work the dough, turn it out onto a floured board and knead lightly as for regular biscuits. Roll out and cut with a biscuit cutter and place in a greased pan. Let the biscuits rise slightly and pop into a 400°F oven until lightly browned.