

Delicious Cowboy Biscuits

INGREDIENTS

SERVINGS 36

2 (1/4 ounce) packages dry yeast, dissolved in

1 cup warm water

7 cups flour

1 teaspoon salt

1½ teaspoon baking soda

4 teaspoons baking powder

1½ cup sugar

2 cups buttermilk (dry may be used after you add the water)

1½ cup vegetable oil

Directions

In a large bowl dissolve the yeast in the warm water.

In the same bowl mix all the rest of the ingredients.

Let the bowl of dough sit for about 1/2 hour, but you do not have to—you can bake them right away.

Roll to 3/4" thickness and cut with biscuit cutter.

Make as many as you want; the rest can be saved for another time.

There is NO Rising!

Place on ungreased sheet and bake in 375 degree oven for 10-12 minutes.

LEFTOVER DOUGH—store in refrigerator up to 2 weeks in an airtight container making sure there is enough room in it as it grows.

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