

Angel Biscuits

Martha Stewart

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<https://www.marthastewart.com/340488/angel-biscuits>

Makes 3 dozen

- 6 cups all-purpose flour, plus more for work surface
- 2 tablespoons sugar
- 1 teaspoon baking soda
- 1 tablespoon baking powder
- 1-½ teaspoon salt
- 1 envelope active dry yeast (1 scant tablespoon)
- 1 cup (2 sticks) unsalted butter, melted and cooled to 115 Fahrenheit
- 2 cups buttermilk, room temperature



Photography Henri T. de Hahn

1. In a large bowl, sift together flour, sugar, baking soda, baking powder, and salt; set aside. In a small bowl, sprinkle yeast over the water, and let stand until foamy, about 5 minutes.
2. In a medium bowl, combine 1 cup flour mixture, the yeast mixture, the melted butter, and 1 cup buttermilk. Stir to combine. Add the remaining flour mixture and buttermilk in alternating batches, stirring until combined after each addition. When a sticky dough forms, cover with plastic wrap; refrigerate 2 hours or overnight.
3. Preheat oven to 450 F. turn out dough onto a lightly floured work surface. Knead a few times, and roll out to a ½ inch thickness. Cut out rounds with a 2 ¼ inch biscuit or cookie cutter, and place on a baking sheet about 1 inch apart. Bake until golden on top and cooked through, 12 to 15 minutes. Transfer to a wire rack. Serve warm.