THE J.M. SMUCKER Co

Raised Biscuits

Prep Time	Cook Time	Serves	Difficulty
30 mins	10 mins	20	N/A

Ingredients

- 2 tbsp (30 mL) sugar
- 1/2 cup (125 mL) water, warm (105°-115°F / 40°-46°C)
- 1 pkg (8 g) (2 1/4 tsp / 11 mL) active dry yeast
- 1 cup (250 mL) buttermilk
- 4 cups (1000 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) salt
- 1/3 cup (75 mL) shortening (All-Vegetable or Golden)
- 2 tbsp (30 mL) butter or margarine, melted

Directions

Step 1:

Dissolve sugar in warm water in small bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Step 2:

Heat buttermilk to lukewarm. Stir into yeast mixture.

Step 3:

Combine flour, baking powder and salt in large bowl.

Step 4:

Cut in shortening using pastry blender until mixture resembles coarse meal. Make a well in centre.

Step 5:

Pour buttermilk mixture into well in flour all at once. Stir with fork to mix well. Dough will be stiff. Turn out on lightly floured board.

Step 6:

Knead until dough is smooth and elastic (about 5 minutes).

Step 7:

Roll out dough to a circle 1/2" (1.5 cm) thick.

Step 8:

Cut dough with floured 2" (5 cm) round cutter. Do not twist or stretch dough.

Step 9:

Place on greased baking sheets, 1" (2.5 cm) apart. Prick tops with fork. Cover with tea towel.

Step 10:

Let rise in warm place (75º-85ºF/24º-29ºC) until doubled (30-45 minutes).

Step 11:

Brush tops with melted butter just before baking.

Step 12:

Bake at 400ºF (200ºC) for 10-12 minutes or until golden. Serve warm.

Images

