

YO Ranch Biscuits

Ingredients:

5 cups flour
1 ½ c. shortening (do not substitute butter or other oils)
4 tsp. baking powder
1 tsp. salt
2 c. whole milk
1 pkg. dry yeast dissolved in
¼ c. warm water

Directions:

Mix dry ingredients. Cut in shortening until it resembles pea-sized bits. Add milk and dissolved yeast; mix well. Roll out and cut into biscuits. Place on greased sheet or pan.

Works best if biscuits can rise for several hours, but if you have less time, warm milk before adding (not hot—it will kill the yeast.)

Bake 400 degrees for about 10 minutes or until tops are golden.

(Any leftovers can be split and toasted in oven...yum! Do not microwave—well, okay, you can do it just a hair, but it's easy to toughen them, doing that.)

Makes about 2 dozen