

# Flaky Piezer Biscuits (Gail)

1 tablespoon yeast

1 tablespoon baking powder

2 " sugar

1 teaspoon b. soda

1/4 cup warm water

1 " " salt

5 cups flour

1 cup butter or marg.

3 tablespoon sugar

2 cups buttermilk

Combine yeast, sugar + water. Let set 10 min.

In a large bowl mix, flour, sugar, b. powder, soda + salt. Put in butter to form a crumbly mixture. Stir in yeast and buttermilk. Mix enough just to hold together.

Roll dough 3/4" on floured surface. Cut out + prick with a fork.

Place on cookie sheet + freeze.

To bake remove from freezer + bake on a buttered cookie sheet. Cover with dish towel, place in a warm spot + let rise till double, about  $1\frac{1}{2}$  to 2 hrs.

Bake at  $425^{\circ}$  - 15 minutes.

For cheese biscuits - add 1 cup grated sharp  
- Cheese Cheddar along with the flour etc.