THE J.M. SMUCKER Co

Light as a Feather Angel Biscuits

Prep Time	Cook Time	Serves	Difficulty
1 hr 15 mins	13 mins	44	N/A

Ingredients

- 1 can (354 mL) **Carnation®** Fat Free Evaporated Milk

  Fat Free Evaporated Skim Milk

- 1/2 cup (125 mL) lemon juice or vinegar
- 1 pkg (about 2 1/4 tsp / 11 mL) dry yeast
- 1/2 cup (125 mL) warm water (105ºF-115ºF/50ºC-56ºC)
- 5 cups (1.2 L) **Robin Hood®** Original All Purpose Flour
- 1/4 cup (50 mL) granulated sugar
- 1 tbsp (15 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) salt
- 1/2 cup (125 mL) All-Vegetable Shortening

Directions

Step 1:

Combine evaporated milk and lemon juice. Reserve.

Step 2:

Dissolve yeast in 1/2 cup (125 mL) warm water and let stand 5 minutes.

Step 3:

Combine flour, sugar, baking power, baking soda and salt in a large bowl. Cut in shortening with a pastry blender or 2 knives until mixture resembles coarse meal. Add yeast mixture and reserved evaporated milk mixture to flour mixture. Stir just until moist. Cover and refrigerate for 1 hour.

Step 4:

Preheat oven to 425ºF (218ºC). Line a baking sheet with parchment paper.

Step 5:

Knead dough on a floured surface about 5 times. Roll out dough to 1/2” (1.2 cm) thickness and biscuits with a 2” (5 cm) cutter. Place on prepared baking sheet.

Step 6:

Bake in preheated oven for 12-13 minutes or until golden brown.

When cutting out biscuits always cut straight down and do not twist cutter, as this will seal the edges and biscuits will not rise properly.

Add chopped chives and grated cheese for a different taste.

Images

