

# Betty's BEST Southern Raised Biscuits--in time for Easter!



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In this video, Betty demonstrates how to make Southern Raised Biscuits. I have used this recipe for about 35 years, and I have never found one that is better. These raised biscuits are a cross between dinner rolls and regular biscuits. They would be terrific on your Easter table!

## Ingredients:

- 2 packages active dry yeast
- ¼ cup lukewarm water
- 2 cups buttermilk
- 5 cups self-rising flour
- 1/3 cup sugar
- 1 cup shortening (I used Crisco, but butter will be fine.)
- 1 stick butter, melted and cooled
- cooking oil spray

Dissolve 2 packages dry yeast in ¼ cup lukewarm water (105 degree [F]). Let stand 5 minutes or until bubbly. Add 2 cups buttermilk to yeast mixture, and set aside. Combine 5 cups self-rising flour and 1/3 cup sugar in a large bowl. Cut in 1 cup shortening (Crisco), until mixture resembles coarse cornmeal. Add buttermilk mixture, mixing until dry ingredients are moistened. Turn dough out on a floured surface and knead lightly about 4 times. Roll dough to ½-inch thickness. Cut with a 2 ¾-inch biscuit cutter. Dip each biscuit into melted butter and place on a baking sheet that has been sprayed with cooking oil spray. Cover loosely with plastic wrap and let rise in a warm place, free from drafts, for 2 hours. Bake at 450 degrees (F) for 10 to 12 minutes. Serve hot! These are the BEST!!! I hope you enjoy them! --Betty