Spy Wednesday Biscuits

The Tampa Tribune

Yields about 40 biscuits

Ingredients

- 1/2 cup currants
- 1 pkg. active dry yeast
- 1 cup warm water
- 4 cups flour
- 1/2 cup sugar
- 1 tsp. baking soda
- 4 tsp. baking powder
- 1 tsp. salt
- 1 cup chilled vegetable shortening, cut into bits
- 1 cup buttermilk
- 2/3 cup butter, melted and cooled

Instructions

1. Place currants in a dish, cover with hot water, and set aside.
2. Mix yeast with 1 cup of warm water in a bowl, and set aside for 5 minutes, until frothy.
3. Sift flour, sugar, baking soda, baking powder, and salt together in a bowl. Cut in shortening with a pastry blender until the mixture has the texture of coarse cornmeal. Or use a food processor.
4. Drain currants and mix into the dough. Lightly stir in the yeast mixture and the buttermilk just until ingredients are moist. Transfer dough to a floured surface and knead gently.
5. Line 2 large baking sheets with parchment paper. Roll or pat the dough into a rectangle about 1/2" thick. Cut rounds with a 2 1/2" biscuit cutter. Scraps can be gently kneaded together, rolled, and cut.
6. Dip each cut biscuit into the melted butter and place them 1" apart on the parchment.
7. Set aside to rise.
8. Preheat oven to 425°F. Bake about 15 minutes, until golden brown. Serve warm.

SPY WEDNESDAY BISCUITS **THE TAMPA TRIBUNE**

½ cup currants
1 pkg. active dry yeast
1 c. warm water
4 cups flour
½ cup sugar
1 tsp. baking soda
4 tsp. baking powder
1 teaspoon salt
1 c. chilled vegetable shortening, cut into bits
1 cup buttermilk
2/3 c. butter, melted and cooled

Place currants in a dish, cover with hot water and set aside.

Mix yeast with 1 cup of warm water in a bowl, and set aside for 5 minutes, until frothy.

Sift flour, sugar, baking soda, baking powder

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and salt together in a bowl. Cut in shortening with a pastry blender until the mixture has the texture of coarse cornmeal. Or use a food processor.

Drain currants, and mix into the dough. Lightly stir in the yeast mixture and the buttermilk just until ingredients are moist. Transfer dough to a floured surface and knead gently.

Line 2 lg. baking sheets with parchment paper. Roll or pat the dough into a rectangle about ½" thick. Cut rounds with a 2½" biscuit cutter. Scraps can be gently kneaded together and rolled and cut. Dip each cut biscuit into the melted butter; place them 1" apart on the parchment.

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SPY WEDNESDAY BISCUITS, CARD NUMBER 2

Set aside to rise.

Preheat oven to 425 degrees. Bake about 15 minutes, until golden brown. Serve warm.
Yields: about 40 biscuits.

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