

## **ALABAMA BISCUITS**

1 c. warm water

1 pkg. active dry yeast

2 1/2-3 c. self-rising flour

1 egg

1 tbsp. sugar

3 tbsp. soft butter

1/4 c. butter (to spread on dough)

Dissolve yeast in warm water in medium size bowl. Add sugar, egg and 3 tablespoons of butter. Stir in 2 1/2 cups or more self-rising flour. Mix thoroughly and turn out on floured board. Knead and roll to medium thickness. Spread 1/4 cup soft butter on half of dough. Turn other half over the buttered dough. Cut with biscuit cutter or cut in squares with knife and put in greased pan. Butter tops of biscuits and let rise in a warm place for 1 hour. Bake in 450 degree oven until brown.