

DESSERT

Honey Angel Biscuits

15 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	18	\$0.14	104 kcal

Honey Angel Biscuits could be just the lacto ovo vegetarian recipe you've been looking for. This recipe makes 18 servings with 104 calories, 3g of protein, and 1g of fat each. For 14 cents per serving, this recipe covers 3% of your daily requirements of vitamins and minerals. 1 person has tried and...

Ingredients

- ☐ 1 package active dry yeast
- ☐ 1 teaspoon baking soda
- ☐ 3 tablespoons honey
- ☐ ½ teaspoon salt
- ☐ ¼ cup warm water (105° to 115°)
- ☐ 1 teaspoon baking powder
- ☐ 3 cups all-purpose flour
- ☐ 1 cup low-fat or nonfat buttermilk
- ☐ ½ cup vegetable oil

EQUIPMENT Bowl, Baking sheet, Oven, Measuring cup

Method

- 1

Preheat oven to 40
- 2

Combine yeast and warm water in a 1-cup liquid measuring cup; let stand 5 minutes.
- 3

Combine flour and next 3 ingredients in a large bowl.
- 4

Combine yeast mixture, buttermilk, oil, and honey, and add to dry ingredients, stirring just until dry ingredients are moistened.

- 5 Turn dough out onto a lightly floured surface, and knead 4 or 5 times. Pat dough to 1/2-inch thickness.
- 6 Cut with a 2-inch round cutter, and place on an ungreased baking sheet.
- 7 Bake at 400 for 10 minutes or until golden.

Nutrition per serving

104	3 g	1 g	20 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			0.2 g · 1% of daily needs
Fibre			0.7 g · 3% of daily needs
Sugar			3.6 g · 4% of daily needs
Sodium			162 mg · 7% of daily needs
Cholesterol			0.3 mg · 0% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/honey-angel-biscuits-142793