

VEGAN BISCUITS

BY: DAIRYFREEGINA

****DAIRY FREE**** ****VEGAN**** ****GLUTEN FREE****



I prefer using gluten free flour from GFJules to make these delicious biscuits. If you don't have issues with wheat, feel free to use any regular flour. Stir in 2 Tablespoons of pumpkin (before adding the non-dairy milk) to make pumpkin biscuits!

Ingredients

- 2 cups Gluten Free GF Jules flour (order at www.gfjules.com)
- 1 Tbsp. baking powder
- 1/2 tsp. baking soda
- 4 Tbsp. coconut oil
- 1 cup unsweetened non-dairy milk + 1 Tbsp. fresh lemon juice

Instructions

1. Preheat oven to 400 degrees F.
2. Mix dry ingredients together in a large bowl.
3. Add cold coconut oil and use a butter knife or fork to combine the dry ingredients and coconut oil until only small pieces remain. Work fast or the oil will melt and turn to liquid.
4. Make a well in the dry ingredients and, using a wooden spoon or spatula, stir gently while slowly pouring in the milk mixture until just combined. The dough should be sticky or tacky.
5. Turn onto a lightly floured surface, dust the top with a bit of flour and then very gently turn the dough over on itself 4 times or so to kneed it just a bit. Form into biscuits and place on cookie sheet lined with parchment paper and sprayed with non-dairy cooking spray. Spray the tops of the biscuits with the spray. Bake for 10-15 minutes until slightly golden.

