



DairyFree Biscuits

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

12

Description

These dairyfree biscuits have layers of flaky goodness with so much flavor They go great with butter and jam sorghum or sausage gravy

Ingredients

- - 2 cups all-purpose flour - 1 tablespoon baking powder - 1 tablespoon sugar - 1 teaspoon salt - 3 tablespoons vegan butter (such as Earth Balance®) - 3 tablespoons coconut oil - 1 cup cold unsweetened almond milk
- or as needed

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Line a baking pan with parchment paper or a nonstick silicone baking mat. Whisk together flour
2. baking powder
3. sugar
4. and salt in a large bowl. Cut in vegan butter and coconut oil with a pastry blender or a fork until the mixture resembles coarse crumbs. Slowly stir in cold almond milk
5. adding just enough for a wet and sticky dough to come together. Turn dough out onto a lightly floured surface and knead (fold over) 15 times. Gently roll or pat dough to a thickness of 1 to 1 1/2 inches. Cut biscuits with a small biscuit cutter or a small bourbon glass. Gently re-roll dough scraps and cut remaining biscuits for a total of 12. Place biscuits onto the prepared baking sheet so they are touching each other. Don't be afraid to squish them together as this helps them to rise even higher. Bake in the preheated oven until the tops are golden brown
6. 12 to 15 minutes. Tips If you'd like to use original (sweetened) almond milk
7. omit the sugar.