

## Fluffy Biscuits



Homemade biscuits can add so much to any meal at a very low cost. These biscuits taste great topped with gravy, made into breakfast sandwiches, or served as a side with any meal. With a little practice and experience you can have fresh, made-from-scratch, piping hot biscuits on the table in less than 20 minutes.

2 cups flour\*  
4 tsp baking powder  
½ tsp salt  
4 Tbsp vegan butter\*\*  
1 cup plant-based milk\*\*\*

\*All-purpose flour works best. Whole wheat and white flour both work great.

\*\*Any brand should work great. For low-fat oil-free biscuits, applesauce can be used instead of butter—this will change the consistency of the biscuits a little.

\*\*\*Soy milk seems to work best. Almond milk also works well.

1. Combine flour, baking powder, and salt in a large bowl.
2. Cut in butter (or apple sauce) using pastry blender or fork.
3. Add milk and mix.
4. Knead dough 8-10 times.
5. On clean, floured work surface, roll out dough to ¾ inch thickness. Use cutter of desired size to cut out biscuits (you can use cookie cutters or even the top of a drinking glass for round biscuits).
6. Set on ungreased baking sheet and bake at 450 for 10-12 minutes.