

Biscuits &

*Gluten-free
Dairy-free*

Scones



Ingredients

- ~ 2 cups Arnel's All Purpose Flour and Pie Crust Mix
- ~ 1 teaspoons baking powder
- ~ 1 teaspoons salt
- ~ 1 teaspoons teaspoons baking soda
- ~ 1/2 stick of butter or Earth Bal. Marg. (chilled in the freezer)
- ~ 2/3 cup milk substitute
- ~ 1 1/2 teaspoons cider vinegar
- ~ 2 eggs, beaten

***Note: Reduce the liquid if necessary, you don't want the batter to be too runny*

***Home-style Drop Biscuits: serves 8 large biscuits*

Directions

- Preheat oven to 350°
- In a large mixing bowl thoroughly combine the flour (a fork works well for this), baking powder, salt, baking soda,
- For an easier time working with the butter, grate the butter into the flour using the small holed side of a box grater. Mix the butter into the flour so that there are no large balls of grated butter
- Add the milk, vinegar and beaten eggs to the flour and stir until the dry and liquid ingredients are combined.
- Using a large spoon, drop the dough onto a greased pan to make 8 large biscuits
- Cook at 350° for 15 minutes or until golden brown