



Southern Style Biscuits

INGREDIENTS

- 2 cups all-purpose flour
- 4 tsp baking powder
- 1/4 tsp baking soda
- 3/4 tsp salt
- 2 Tbsp Earth Balance or other vegan butter
- 2 Tbsp shortening*
- 1 cup almond or other non-dairy milk

*Use coconut oil in place of shortening if needed.

PREP TIME: 20 MIN
COOK TIME: 20 MINS

@MICHELLEHOMESCHOLAR

DIRECTIONS

Preheat oven to 450 °F.

In standup mixer, combine flour, baking powder, baking soda and salt. Mix well.

Add Earth Balance and shortening by spoonfuls and mix well.

Add milk and mix until well-combined.

Pour out dough onto well-floured surface. Knead slightly to flour the dough surface so it's less sticky and easier to handle.

Press into a rectangle and fold in half - repeat several times, alternating folding from left to right and from top to bottom. The folding is what makes the biscuits pull apart after baking.

Press dough into a 1/2 inch-thick rectangle (you can also use rolling pin for final step).

use a biscuit cutter or a floured Mason jar to cut out biscuits, arranging on a baking dish.

Bake at 450 °F for 18 - 20 minutes** until tops start to turn golden brown.

* It's not necessary to space the biscuits, they will expand during baking but pull apart easily.

** Heavier baking dishes, such as stoneware, will need the full 20 minutes bake time.