

Vegan Cheese Biscuits



Ingredients

- 1 cup unbleached all-purpose flour/1 cup 1:1 gluten free flour
- 1/4 teaspoon salt
- 2 teaspoons baking powder
- 1/2 teaspoon cream of tartar/1 tsp of vinegar/1 tsp of lemon juice
- 1 tablespoon sugar
- 1/4 teaspoon garlic powder
- 1/4 cup Earth Balance - or other vegan butter
- 1 teaspoon dried parsley
- 1/2 cup rice milk, or other non-dairy milk
- 1/3 cup shredded vegan cheddar cheese
- 2 tablespoons melted vegan butter
- 1/8 tsp garlic powder




Preparation

1. In a food processor, combine flour, salt, baking powder, cream of tartar, sugar, and garlic powder. Add 1/4 cup vegan butter and pulse until the butter is incorporated and the mixture is the texture of cornmeal.



2. Turn this mixture out into a large bowl. Add the dried parsley. Stir in the milk and shredded cheese until just combined.

Do not over mix. 

3. Drop by rounded spoonfuls onto a greased baking sheet or a baking sheet covered with parchment paper. 
4. Bake at 425° for 10 - 12 minutes. 
5. Melt two tablespoons butter and 1/8 teaspoon garlic powder together and brush on warm biscuits as soon as you remove them from the oven. 

Tips

All purpose flour can be substituted with gf flour all purpose flour. It can be served with side of mashed potatoes and some protein like scrambled eggs or scrambled tofu. It works great as toppings to a pot pie.