



Biscuits

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Makes 7 servings
Serving Size: 1 Biscuit
Protein per serving: 0.8 g
Calories per serving: 205

Ingredients

- 2 c [Cook for Love Baking Mix](#)
- 1/4 c Better Than Milk Rice Milk Powder
- 2 tsp Baking Powder
- 1/2 tsp Baking Soda
- 3/4 tsp Salt
- 4 TBSP Butter, cold, cut into cubes
- 1/4 c Sour Cream
- 1/4 c Rice milk

Directions

1. Preheat oven to 375 degrees. Line a baking sheet with parchment and set aside.
2. Combine all dry ingredients in a medium bowl and gently whisk to combine. Using a pastry blender or your fingers, cut the butter cubes into the dry ingredients until mixture resembles corn meal. Using a fork, mix the sour cream into the butter mixture. Add the rice milk (or other nondairy milk of choice) and mix until the dough can hold together.
3. Lightly dust counter with baking mix and dump the dough onto the counter. Knead until dough is smooth, but do not over mix. Gently pat dough into a disc that is one inch thick. Using a round biscuit cutter, cut rounds of biscuits out of the dough and place onto the prepared baking sheet. Bake for 12 to 14 minutes until lightly browned. Do not over bake.