



Ingredients:

- 2 cups Einkorn all-purpose flour
- ½ cup almond flour
- 1 tsp egg replacer
- 1 Tbsp baking powder
- ½ tsp salt
- ¼ tsp baking soda
- 2–3 Tbsp pure maple syrup
- 1 tsp vanilla extract
- ½ cup non-dairy milk
- 1 Tbsp apple cider vinegar
- ¼–½ cup fresh blueberries

Instructions:

1. Preheat oven to 350°F.
2. Mix dry ingredients.
3. Add maple syrup + vanilla + ACV to milk.
4. Combine into dough.
5. Gently fold in blueberries (don't crush).
6. Roll to ~1 inch, fold and repeat.
7. Cut biscuits (no twisting).
8. Brush tops with non-dairy milk.
9. Bake 18–20 minutes until golden.



Naturally sweet. No crash.

Blueberries = antioxidants for your cells

Supports brain + inflammation balance

Dessert that doesn't work against you

Blueberry Biscuits

Light, airy, naturally sweet

