

# Sun-Dried Tomato & Basil Biscuits

Savory. Anti-inflammatory. Satisfying.

## Ingredients:

2 c Einkhorn all purpose wheat

½ c Almond flour

1 t egg replacer

1 T baking powder

½ t salt

¼ t baking soda

1 t garlic powder

2 T coconut oil unrefined

½ c non-dairy milk

1 T Apple Cider Vinegar (unfiltered)

1 clove garlic, minced

1-2T fresh basil chopped

2 T sun dried tomatoes,  
coarsely chopped



## Directions:

- Preheat oven to 350°F. Line a baking sheet with parchment paper, preferably unbleached.
- Sift the flour into a large bowl, then add the almond flour and remaining dry ingredients.
- Work in the coconut oil using your fingers or a pastry blender until the mixture resembles coarse crumbs or pea-sized pieces.
- Mix apple cider vinegar into the milk, then add to the dry mixture. Form into a dough ball. It will be slightly sticky—lightly dust with flour as needed. The dough should feel light and airy.
- Lightly flour your counter, rolling pin, and hands.
- Roll the dough to about 1 inch thick. Fold over, then roll again. Turn a  $\frac{1}{4}$  turn, fold, and roll once more to 1 inch thickness.
- Use a 3-inch cutter (or a large Mason jar ring) to cut out biscuits. Do not twist—press straight down. Cut as closely as possible. You should get about 4 biscuits initially.
- Gather the remaining dough, reroll, and cut additional biscuits. This should yield about 6 (3-inch) biscuits total. Alternatively, use a 2-inch cutter to make 9–10 smaller biscuits.
- Place biscuits on the baking sheet with space between each one. Brush tops with non-dairy milk.
- Bake for 18–20 minutes, or until the bottoms are golden and biscuits are cooked through.
- Let cool slightly before removing from the baking sheet.
- Serve warm or at room temperature.
- Enjoy!

