



GFCF Biscuits

- 1 ½ cup brown rice flour
- 2 cup Starch (corn, tapioca, or potato)
- ½ cup soy flour or sorghum flour
- ¼ cup sugar
- 2 tsp. baking powder
- 2 tsp. salt
- 1 1/2 tsp. baking soda
- 2 tsp. xanthan gum
- ½ cup butter flavored Crisco (butter or margarine)
- 1 cup soy milk (or regular milk)
- 1 cup water
- 1 Tbsp. cider vinegar
- 1 egg, beaten (or the equivalent amount of your favorite egg replacement)

Directions

Preheat your oven to 350 degrees.

In a large mixing bowl thoroughly combine the flours, baking powder, salt, baking soda, sugar, and xanthan gum.

Cut the Crisco and the flour mixture together until it is course crumbles

Add the soy milk, water, vinegar and beaten egg to the flour and stir until the dry and liquid ingredients are combined.

Using a large spoon, drop the dough onto a greased cupcake pan to make 16 biscuits. Cook at 350 degrees for 15 minutes or until golden brown.