

Gluten-Free Biscuits



Ingredients:

- 4 tablespoons butter
- 1 1/3 cups cornstarch
- 1 1/4 teaspoons xanthan gum
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 2 teaspoons sugar
- 1/2 teaspoon salt
- 3/4 cup milk (soy)
- 1 teaspoon vinegar (white)

Directions:

1. Preheat oven to 375 degrees.
2. Grease a baking sheet with cooking spray.
3. In medium bowl, measure out all dry ingredients (cornstarch, xanthan gum, baking powder, baking soda, sugar and salt).
4. Blend together with a spoon.
5. Cut in the butter/margarine with a fork or pastry blender.
6. Add milk and vinegar.
7. Mix together well, dough will be soft.
8. Pat out on prepared pan to 1/2 inch thickness.
9. Cut into square biscuits and separate with the sides of knife.
10. Set aside 3 biscuits on a plate to be used on the Beef & Biscuit Bake.
11. Place the remainder on the greased baking sheet. Bake 20 minutes, will just start to turn brown. (They don't really look done but are -also are stuck together but separate easily).
12. While the biscuits are in the oven, complete the Cleaning Checklist.
13. When biscuits are done, remove from oven using oven mitts and let them cool for 3-5 minutes before removing from the sheet.
14. If you are able to have real butter, brush with melted butter.
15. Makes 6-8 total biscuits depending on size.