



Vegan 'Buttermilk' Biscuits

Baking, Breakfast

Prep Time: 20 minutes **Cook Time:** 15 minutes **Total Time:** 35 minutes **Difficulty:** Easy **Servings:** Servings: 8-10 biscuits

INGREDIENTS

- 2 cups all-purpose flour
- 3 tablespoons cornstarch
- 1 tablespoon baking powder
- ¼ teaspoon baking soda
- 1 tablespoon sugar
- 10 tablespoons of cold vegan butter, cut into chunks
- ¾ cup of Almond milk
- ¾ tablespoon of lemon juice
- 1 tablespoon of vegan butter (for topping)

DIRECTIONS

To simulate buttermilk, pour 3/4 tablespoons of fresh lemon juice into a measuring cup. Then, pour Almond milk up to the 3/4 cup line. Stir and let stand for 5-10 minutes while you make the rest of the dough. The milk will separate - that is expected.

Add the flour, cornstarch, baking powder, baking soda, and sugar in a food processor and pulse briefly to mix.

Then add half of the cold butter chunks, pulse several times, and add the rest. Pulse until the mixture resembles coarse sand with a few pea-size clumps of butter intact.

Transfer the mixture to a bowl, stir the almond milk, and then add to the bowl. Stir until the mixture forms a loose mass. Turn the dough out onto a lightly floured work surface and form it into a rough ball.

Gently pat the dough into a rectangle about 1/2" - 3/4" thick. Then, cut the dough in thirds and stack the pieces on top of one another. Pat the dough out into a rectangle about 3/4" thick again. Cut the dough into thirds again and stack the pieces up again. Finally, pat the dough into a rectangle with a final thickness of about 1/2" to 3/4". Be sure not to make the rectangle too thin.

Using a 2 3/4" round biscuit cutter, cut out about eight biscuits, depending on the final thickness. (you'll reuse the leftover dough once or twice).

Transfer the biscuits to a parchment-lined baking sheet. Brush the tops with melted butter.

Bake for 13 to 15 minutes, until golden, in a preheated oven at 450°.

NOTES

For best results, after the dough ball is formed, wrap it in plastic wrap and refrigerate it overnight before use.

For vegan butter, try Earth Balance.