

## Biscuits



print

1/4 c. coconut flour  
1/4 c. almond meal  
1/4 c. cassava flour  
1/4 c. arrowroot powder  
1/4 c. brown rice or other GF flour  
6 T. butter  
1 t. baking soda  
1/4 t. sea salt  
1 egg  
1/4 c. rice milk or nut milk  
1/2 T. apple cider vinegar

Preheat oven to 375 degrees F. Place the flours, baking soda, and salt into the bowl of a food processor or medium bowl. Cut butter into the dry ingredients by pulsing the food processor or use a pastry cutter (or two knives) to incorporate the butter, until it appears like sand. In a small bowl whisk together the egg, milk, and apple cider vinegar. Add the wet ingredients to the sand-like mixture, and pulse a few times or stir with a fork until the dough comes together.

Scoop dollops of dough mixture onto a baking pan lined with silpat or baking paper, using an ice cream scoop or large spoon. Bake for 20-22 minutes, until golden.

Makes six biscuits.

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