

GLUTEN FREE DAIRY FREE TEA BISCUITS

A GREAT ACCOMPANYMENT TO YOUR FAVORITE AFTERNOON TEA

INGREDIENTS

- 2cups Bob's Red Mill GF/DF All Purpose Baking Flour
- 1Tbsp of Baking Powder
- 1tsp Sunhed Himalayan Salt, fine
- 1Tbsp Red Roof Honey
- 6Tbsp of Nutiva Coconut Oil, Refrigerated
- 3Tbsp of Native Forest Coconut Milk, powder
- 1 cup of Hot Water

DIRECTIONS

1. Preheat oven to 425°F. Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, baking powder, honey and salt. Cut in cold coconut oil with pastry blender until the mixture resembles coarse crumbs. Mix one cup of hot water with 3 Tbsp of coconut milk powder. Slowly add milk and stir until dough comes together (it may not be necessary to use all the milk). Dough will be wet and sticky.
3. Turn dough out onto a lightly floured surface and knead 15 times. Gently roll or pat dough to 1 inch thick. Cut biscuits with a 3-inch biscuit cutter or wide-mouthed drinking glass. Gently re-roll the dough scraps and cut remaining biscuits. Place biscuits on the prepared baking sheet.
4. Brush tops with melted coconut oil and sprinkle with a pinch of himalayan salt. Bake 12 to 15 minutes or until golden brown.



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