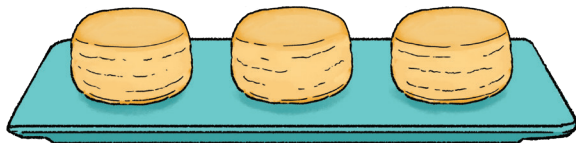




Gluten-Free Biscuits



Yield: 8 biscuits

Ingredients



2 ¼ cups
gluten-free flour



1 Tbsp
baking powder



1 tsp
baking soda



2 tsp
sugar



1 tsp
kosher salt



½ cup
cold butter



1 egg



1 cup
buttermilk

Tools



baking
sheet



parchment
paper



measuring
spoons



dry
measuring cups



large bowl



mixing spoon



butter knife



small bowl



whisk



cutting board



2-inch biscuit cutter
(or mason jar lid)

Steps

- 1 Preheat oven to 425°F. Line baking sheet with parchment paper.
- 2 Add flour, baking powder, baking soda, sugar, and salt to large bowl. Stir to combine.
- 3 Cut cold butter into small ¼-inch cubes. Add to flour mixture.
- 4 Rub butter between your fingertips, smearing into the flour to create tiny flakes. Set aside.
- 5 Crack egg into small bowl. Throw away shells and wash your hands.
- 6 Add buttermilk to egg. Whisk until combined.
- 7 Add wet ingredients to dry ingredients. Stir until flour is fully incorporated and a soft dough forms. Add a tablespoon of buttermilk if too dry.
- 8 Dust cutting board with gluten-free flour. Turn dough out onto cutting board. Form dough into an 8-inch circle, about 1-inch thick.
- 9 Use a biscuit cutter (or the lid of a mason jar) to cut 2-inch circles from the dough. Do not twist when cutting or biscuits won't rise. Place on baking sheet.
- 10 Gather scraps together. Create another circle of dough, 1-inch thick. Cut out remaining biscuits. Place on baking sheet.
- 11 Bake until lightly golden brown, 18-20 minutes. Cool 10 minutes. TASTE & SHARE!