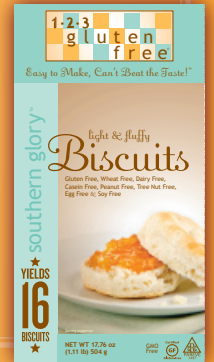


BUTTERMILK

biscuits (and non-dairy biscuits)



1 package 1-2-3 Gluten Free®
Southern Glory Biscuit Mix
6 Tbsp. unsalted butter or unsalted
margarine (or non-dairy shortening),
very cold, cut into pieces

1–1½ cup buttermilk
*(for non-dairy version, replace buttermilk
with homemade dairy-free buttermilk—
see below)*

- ① Preheat oven to 375°F. Line a baking sheet with parchment paper.
2. Place mix in food processor (if you don't have a food processor, you can use a heavy-duty mixer with paddle attachment). Add butter and pulse until mixture resembles a coarse meal. Add 1 cup buttermilk (or buttermilk substitute). Pulse until dough just begins to come together into a ball. Add more buttermilk if needed.
3. Using your hands, roll biscuits into balls OR roll out dough and cut out rounds with biscuit cutter and place on parchment-lined baking sheet, leaving about ¼" between them.
4. Bake for 20 minutes or until lightly browned. Baking times may vary with different appliances.

TO MAKE YOUR OWN "BUTTERMILK": Add 1 teaspoon fresh lemon juice OR 1 teaspoon cider vinegar to each ⅓ cup warm milk substitute. For this recipe, you will need 1½ cup milk substitute and 4 teaspoons of lemon juice or cider vinegar. Let sit until it thickens and cools (about 25 minutes). Then use as you would buttermilk.



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