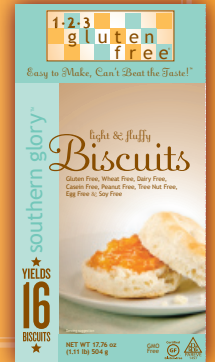


another version of

DAIRY-FREE biscuits



2 tsp. lime juice
 $\frac{2}{3}$ c. almond milk (vanilla flavor)
 $\frac{1}{3}$ c. water

1 c. 1-2-3 Gluten Free® Southern Glory
Biscuit Mix
4 tsp. Earth Balance Whipped spread

- ① Mix lime juice and almond milk. Let sit for 25 minutes.
- ② Put the biscuit mix and buttery spread in a food processor. Pulse until evenly mixed.
- ③ Add the almond milk mixture to the food processor gradually, while continuing to pulse. If the dough seems too thick, add up to $\frac{1}{3}$ cup water, while continuing to pulse.
- ④ Cover a baking sheet with parchment paper.
- ⑤ Using a rubber spatula, scoop the dough out of the food processor and form it into balls about 2" wide. Put them on the baking sheet.
- ⑥ Cover the baking sheet and put it in the refrigerator for 1 hour. This helps the biscuits to rise nicely when they are cooking.
- ⑦ Preheat the oven to 375° F.
- ⑧ Bake the biscuits for 30 minutes, or until the tops begin to turn golden.
- ⑨ Turn off the oven and let them sit inside for another 15 minutes. This helps the insides cook thoroughly. Remove from the oven and let cool.

Recipe from Recipezaar, recipe number 253297.



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