

# Simple And Quick Biscuits

Perfect for mopping up gravy, sauces, or dressings.

## Categories

Gluten-free

Yields: 6 servings

Preparation time: 12 mins

Cooking time: 20 mins

Category: Snacks and breads

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked

## Ingredients

Cake or pastry flour	2 cup
Baking powder, low sodium	3 teaspoon
Salt, sea salt	1 dash
Soy milk, plain or original, unsweetened, ready-to-drink, enriched	1 cup
Cider vinegar	1 teaspoon
Rosemary, dried	1 teaspoon
Thyme, ground	1 teaspoon
Miyoko's creamery, european style cultured veganbutter	4 x 1 tbsp

## Instructions

- 1) Preheat oven to 450 degrees F.
- 2) Mix soy milk and vinegar.
- 3) In a large bowl, sift flour, baking soda, and salt
- 4) Add the melted vegan butter, the Rosemary and Thyme, and the soy milk and vinegar mixture.
- 5) Gently mix.
- 6) Spoon into lightly oiled muffin pans.
- 7) Bake for about 15 minutes. (Depending on size.)
- 8) Let cool and enjoy with a hearty stew, with gravy, or with a salad.