



Ashley's Meal Prep Monday!



Gluten Free Drop Biscuits

INGREDIENTS

1 3/4 cups GF flour
4 TSP baking powder
1 TBSP coconut sugar
1/2 TSP salt
1 cup room temp almond milk
1 large egg
3 TBSP melted vegan butter
*melted butter and flaky salt for topping



Preheat the oven to 400 and line a large baking sheet with parchment paper. In a medium bowl, add the flour, baking powder, coconut sugar and salt. Whisk to combine.

In another bowl, whisk together the almond milk, egg and melted butter until smooth. Add the milk mixture to the flour mixture and stir with a rubber spatula to combine, until no dry streaks remain.

Working quickly, scoop 8-10 large spoonfuls of the batter onto the baking sheet. Brush the top of each biscuit with milk. Bake for 20-22 minutes, until golden brown. Remove from the oven and brush with melted butter and top with flaky salt. Serve immediately.

Recipe: www.meaningfuleats.com

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