

# Vegan Biscuits

Prep Time: 5 Minutes

Cook Time: 12 - 15 Minutes

Serves: 12 Servings

## Ingredients

- 2 cups all-purpose flour (plain flour) gluten-free, if needed
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 1/2 cup vegan butter Chopped
- 1/2 cup milk of choice

## Preparation

### Step 1

Preheat the oven to 200C/400F. Line a large baking tray with parchment paper and set aside.

### Step 2

In a large mixing bowl, add your flour, baking powder, and salt. Add your chopped butter, and use your hands to mix into the dough until a crumbly, thick texture remains. Add your milk and mix until just combined.

### Step 3

Lightly flour a kitchen surface. Transfer your dough onto it. Roll out the dough until it is an inch in thickness. Then, use a biscuit or scone cutter to cut the biscuits out, and place on the baking tray. If desired, brush some extra butter on top.

### Step 4

Bake the biscuits for 12-15 minutes, until it just begins to brown. and transfer to a cooling rack and cool completely.