

Drop Biscuits | Egg & Dairy-Free

Swick

Serves 12 | Active Time: 15 minutes | Total Time: 35 minutes

Chef's Notes

Strawberry Shortcakes:

Cut cooled biscuits in half with a serrated knife. Add a spoonful of pastry cream of your choice, and a 1/4 or so of either fresh (tossed with a bit of sugar) or Roasted Strawberries.

To store the biscuits:

Freeze in airtight container. Defrost covered. Warm in low oven.

Step 1: Preparing & Baking the Biscuits

To start, position a rack in center of oven and preheat to 450°F (230°C). Line a heavy baking sheet with a double layer of parchment paper.

Pour the coconut milk into a measuring cup and add the vanilla, almond extract if using and zest. Stir. Set aside while you make sift the dry ingredients.

Next, whisk, measure and sift together the dry ingredients and then add the nut flour.

Make a well in the center of the dry ingredients and pour in the coconut milk mixture. Mix the batter by bringing the dry ingredients into the liquid, rotating the bowl as you go. Do not press or over mix the dough. It will come together quickly into a crackly soft dough.

Scoop 1/4 cup of batter per biscuit onto the prepared baking sheet, leaving 2 inches in between. A 1/4 cup ice cream scoop, works well for this. Generously sprinkle the top of the biscuits with sugar.

Bake for 14 to 16 minutes, or until set and lightly browned on top. Flip one over; the bottom should be brown.

Cool on wire rack for a couple of minutes before serving. Serve warm with vegan butter, jam, cream, and/or fresh or cooked fruit.