

'GLUTEN-FREE DOORWAY'

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'Gluten-Free Biscuit Mix, Biscuits, & Scones'

Biscuit Mix

Whisk together well the following ingredients and store in the refrigerator in an airtight container or zip lock bag:

- 8-1/4 cups "All-Purpose Flour Blend"
- 2 Tablespoons baking powder
- 1 Tablespoon baking soda
- 1 Tablespoon cream of tartar
- 1 Tablespoon salt (scant)
- 2 Tablespoons xanthan gum
- 2 Tablespoons unflavored gelatin
- 1 Tablespoon egg replacer
- 4 teaspoons sugar (Add more or less sugar to taste.)

Biscuits (Makes 12)

Preheat oven to 450-degrees. Spray baking sheet with cooking spray or line with parchment paper.

- 1 cups Biscuit Mix
- 2 teaspoons extra light olive oil
- 1/4 cup milk
- 1 whole eggs

Make well in center of flour and add the olive oil, milk, and eggs. Using a fork, vigorously blend together the liquid ingredients, pulling in the flour. Continue mixing all until well blended. Drop golf-sized biscuit batter onto baking sheet. If desire, moisten fingers with extra light olive oil, then lightly smooth tops of biscuits (optional). Bake for 8-10 minutes.

Note: If desire to make half as many biscuits or less, one egg is equal to 1/4 cup or 4 Tablespoons. Beaten egg pours easily into a measuring spoon, if done slowly.

Cheese Biscuits: Add 1/2 cup shredded cheddar cheese per cup of biscuit mix.

Cinnamon Raisin Scones: Add 3 Tablespoons sugar, 1/2 teaspoon cinnamon, and 2-3 Tablespoons raisins per cup of biscuit mix. Moisten fingers with extra light olive oil and shape into 3/4-inch thick triangles.

Cheese & Ham Scones: Add 1/4 cup shredded cheddar cheese, 1/4 cup diced ham, and 1 Tablespoon dried parsley per cup of biscuit mix. Moisten fingers with extra light olive oil and shape into 3/4-inch thick triangles.