

"My Mama Approved" Easy Vegan Biscuit Recipe

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INGREDIENTS

- **2 ¼ cups coconut cream** from 2 13-14 fl. oz. cans cold coconut milk
Brands preferred: Chaokoh (I buy at Wal-mart), La Fe, Native Forest Organic
 - Refrigerate 2 cans for 1-2 days.
 - Open can and scoop out the semisolid coconut cream on top and sides of can. Choose brand **WITHOUT** guar gum or it will not separate.
 - **2 ¼ cups unbleached flour** I like Bob's Red Mill Unbleached, Unbrominated flour or King Arthur unbleached flour
 - **3 TBSP cane sugar**
 - **1 TSP salt**
 - **3 TBSP Aluminum free baking powder**
1. Add all dry ingredients to a mixing bowl and sift or stir to mix. Leave ¼ cup flour for dusting
 2. Add 2 cups coconut cream retrieved from the top and sides of 2 cans refrigerated coconut milk. I use a spoon to scoop out the cream. It should be firm
 3. Mix with your hands until the soft dough forms.
 4. I press the soft dough flat using only my hands as no rolling pin is needed.
 5. Use a biscuit cutter to cut out 2-4 inch size biscuits based on your preference
 6. Place uncooked biscuits in refrigerator for 5-10 minutes. Preheat oven to 425°F
 7. Bake at 425°F for 12-15 minutes.
 8. Remove from oven and place on plate and add your favorite vegan butter
 9. Enjoy delicious flaky vegan biscuits that even butter lovers will devour. These re-heat well the next day.
 10. Add the remaining water from your cans of coconut milk to your bath for softer skin.
 11. ALTERNATE1 : You can freeze the uncooked biscuits by IMMEDIATELY placing them in a single layer on a flat surface to freeze. Upon thawing cook the same. Make sure your oven is hot.
 12. ALTERNATE 2: You can cook and freeze the cooled biscuits.