



Easy Gluten-Free Biscuits from King Arthur Flour –

Featuring King Arthur Gluten-Free Flour

Ingredients:

1-1/2 cups King Arthur Gluten Free Flour

2-3/4 teaspoons baking powder

1/4 teaspoon salt

3/4 cup coconut milk

1 large egg

1 Tablespoon butter

Garnish: Smoked paprika or cinnamon, optional

Preheat oven to 450 degrees F. Line a cookie sheet with parchment paper; set aside.

In a large bowl, mix flour, baking powder, and salt together.

In a separate bowl, beat the coconut milk and egg. Pour over the dry ingredients; mix to form cohesive dough.

Scoop the biscuits in round shapes using an ice cream scooper. Place on parchment covered cookie sheet.

Meanwhile, melt butter in small saucepan over medium heat until lightly browned.

Brush biscuits with browned butter.

Bake in preheated 450 degree oven for 10 to 12 minutes and lightly browned. Remove from oven to cooling rack. Sprinkle lightly if desired with smoked paprika or cinnamon. Yield: 8 dinner size biscuits

<http://www.kingarthurflour.com/recipes/easy-gluten-free-biscuits-recipe>

About the Recipe: It's a keeper and yes, it's gluten-free. It is one of the easier biscuits to make and can be served warm or room temperature. Featured on top of a quick smoked sausage stew, it plays a center roll of delicious.