



## Easy Livin' Tropical Coconut Mini Biscuits

**(Make the easiest biscuit ever)**

Ingredients:

1-1/2 cups King Arthur Gluten Free Flour

2-3/4 teaspoons baking powder

1/4 teaspoon salt

1/2 cup currents

1 teaspoon grated orange peel

3/4 cup coconut milk

1 large egg

3/4 cup shredded coconut

1/2 teaspoon pumpkin pie spice or cinnamon

1/2 Tablespoon granulated sugar

Sprinkle: 1/2 to 1 teaspoon pumpkin pie spice or cinnamon as desired

1/2 to 1 Tablespoon granulated sugar as desired

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

In a large bowl, stir flour, baking powder, salt, currents, and orange peel together.

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

On a piece of waxed paper, combine coconut, pumpkin pie spice, and sugar. Scoop the biscuits in round shapes using about 1 rounded tablespoon or a small ice cream scooper. Lightly roll biscuits to coat with coconut mixture. Place on parchment covered cookie sheet.

Bake in preheated 450 degree oven for 10 to 12 minutes or lightly browned.

Remove from oven to cooling rack. Sprinkle lightly with combined ground pumpkin pie spice or cinnamon and sugar as desired. Yield: 16 to 17 small tropical sweet biscuits

**Inspired by King Arthur's recipe for gluten free biscuits:**

**About the Recipe:** Ready for a vacation. Easy living is here with these gluten-free biscuits. Coconut milk inside provides a hint of the crusty coconut crust around it. Serve it with your favorite Island salad or smoke grilled fish. Tiny currents inside the tender biscuit add that little punch of sweetness. Enjoy!