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Where attitude is everywhere, and the goat rules, so watch your backside.

QUICK AND EASY

Vegan recipes from the goat.

WHOLE WHEAT BISCUITS

INGREDIENTS

1 cup - whole wheat flour
1 cup - all purpose flour
2 tsps - baking powder
1/4 cup - margarine
3/4 cup - soy milk

DIRECTIONS

Preheat oven to 450 degrees.

Stir together whole wheat flour, all purpose flour and baking powder in a mixing bowl. Cut in margarine with a pastry blender. Add soy milk and stir with a fork.

Lightly flour a flat surface and knead the dough, adding more flour if required. Roll the dough out to about 1/2" thick and cut out with a 2" round cutter (or a small juice glass) Dip the edge of the cutter in flour to keep it from sticking to the dough.

Place the biscuits on a baking sheet and bake for 12 to 15 minutes until golden brown.

This recipe makes 12 biscuits.
Scale up or down for the quantity you need.

COMMENTS

These biscuits really are easy to make and they taste great, too. Top them with homemade jams and jelly's and serve with one of our vegan soups. You'll be glad you did.

Enjoy!