

Sweet Cornmeal-Coconut Butter Drop Biscuits

Makes about 24 biscuits

Difficulty level- moderate

Price- moderate

INGREDIENTS:

- ✓ 3/4 cup whole wheat pastry flour
- ✓ 3/4 cup unbleached white flour
- ✓ 1/2 cup medium grind cornmeal
- ✓ 2 tablespoons organic raw can sugar
- ✓ 2 teaspoons baking powder
- ✓ 1/2 teaspoon baking soda
- ✓ 1/2 teaspoon ground cinnamon
- ✓ 1/2 teaspoon fine sea salt
- ✓ 6 tablespoons chilled coconut butter
- ✓ 3/4 cup original unflavored rice milk
- ✓ 2 tablespoons pure maple syrup
- ✓ 1 tablespoon apple cider vinegar

DIRECTIONS:

- ❖ Preheat the oven to 425 degrees F.
- ❖ In a large bowl, sift the whole wheat pastry flour and unbleached white flour together, cornmeal, sugar, baking powder, baking soda, cinnamon, and salt. Rub the coconut butter into the flour mixture with your fingertips until the mixture resembles sand pebbles.
- ❖ Combine the rice milk, maple syrup, and apple cider vinegar and mix well. Then, make a well in the center of the flour pebbles, add the rice milk, and stir just until the dough comes away from the sides of the bowl.
- ❖ Drop walnut-sized balls of dough from a spoon onto a parchment-lined baking sheet and bake for 10-12 minutes, or until lightly browned.