



8 biscuits
Cook Time: 45 minutes

INGREDIENTS:

1 cup steamed potatoes, mashed well

$\frac{3}{4}$ cup unsweetened, unflavored plant-based milk

3 tablespoons lemon juice

2 tablespoons finely chopped fresh rosemary

1 teaspoon minced fresh garlic

1½ cups whole-wheat flour

1 cup all-purpose flour

2 tablespoons almond flour

1 tablespoon plus 1 teaspoon sodium-free baking powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{3}$ teaspoon sea salt

1 pinch of freshly ground black pepper

Rosemary-Garlic Biscuits

These plant-based biscuits offer a much healthier alternative to traditional biscuits, which are very high in fat. They feature a mouthwatering combination of rosemary and garlic and are delightfully flaky and light thanks to almond flour and mashed potato in the dough. If you're using potato flakes instead of the steamed and mashed potatoes, use 1 cup of flakes mixed with 1 cup of water. You can make them a day in advance; then warm them in the oven for 10-15 minutes at 400°F just before serving. Serve warm with **Creamy Corn Butter**.

By Darshana Thacker Wendel

- 1 To make biscuits, preheat oven to 425°F. Line a baking sheet with parchment paper.
- 2 In a small bowl, combine mashed potato, milk, lemon juice, rosemary, and garlic.
- 3 In a medium bowl combine the flours, baking powder, baking soda, salt, and pepper.
- 4 Add the wet ingredients to the dry ingredients and mix gently to combine into a ball. Do not knead the dough.
- 5 Place the dough on a well-floured surface and roll out to a 1-inch thickness. Using a cookie cutter, cut the dough into 2½-inch disks. Combine the scraps to form more disks.
- 6 Place the disks on the baking sheet and bake for 35 minutes or until lightly browned.