**oat and coconut flour biscuits {vegan, gluten-free, nut-free}**

**DESCRIPTION**

Healthy, scrumptious, and easy biscuits made with oats and coconut flour! They are vegan, gluten-free, nut-free, and can be varied multiple ways.

**INGREDIENTS**

* 3/4 cup nondairy milk, chilled
* 3/4 teaspoon vinegar (white or cider vinegar)
* 2 cups (150 g) rolled oats (certified GF, as needed)
* 1/3 cup (37 g) coconut flour
* 2 teaspoons baking powder
* 1/4 teaspoon fine sea salt
* 1/4 cup (53 g) coconut oil, chilled until solid

**INSTRUCTIONS**

* Preheat the oven to 375F (190C).Lie a large baking sheet with parchment paper.
* In a cup or small bowl, combine the milk and vinegar. Let stand for 5 minutes to curdle.
* Place the oats in a food processor; process into a fine flour. Add the coconut flour, baking powder and salt; pulse to combine.
* Cut the chilled coconut oil into smaller pieces and add to the processor. Pulse until incorporated and mixture looks like slightly damp sand. Drizzle in the milk mixture, pulsing until completely combined.
* Turn the dough out onto cutting board *very* lightly dusted with coconut flour. Pat the dough to an even, 3/4-inch (2 cm) thickness.
* Use a 2-inch biscuit cutter to cut out biscuits. Re-press the scraps and cut out more biscuits until dough is used up. Transfer rounds to prepared baking sheet.
* Bake in the preheated oven for 12 to 16 minutes until golden brown and firm to the touch. Carefully transfer scones to a wire cooling rack. Serve warm or cool completely.

**NOTES**

Storage: Store the cooled biscuits in an airtight container at (cool) room temperature for 2 days, the refrigerator for 5 days, or the freezer for up to 6 months.

Some Flavor Ideas:

Cheesey BIscuits: Add 3 tablespoons nutritional yeast, 1 teaspoon Dijon mustard, and (optional) 1/4 teaspoon ground turmeric (for color).

Fresh Herb Biscuits: Add 1/2 cup chopped fresh herbs or 2 to 3 teaspoons died herbs. For the photo, I used 1/4 cup each of parsley and basil.

Cinnamon Sugar Biscuits: Add 1 teaspoon ground cinnamon to the dough. Sprinkle unbaked biscuit rounds with 1 to 2 tablespoons cinnamon sugar.

Blueberry Biscuits: In step 5 of the recipe, add distribute 3/4 cup of fresh blueberries over dough before pressing out. Gently fold some of the dough over the blueberries and gently press to 3/4-inch thickness, being careful not to squash the berries.