

Biscuits (makes 10)

Software

2 C AP flour

1 T baking powder

1 t salt

6 T Earth Balance stick, cold

$\frac{3}{4}$ C buttermilk, cold ($\frac{3}{4}$ C soy milk + 1 T apple cider or white vinegar)

Hardware

Biscuit cutter

Baking sheet

Instructions

Preheat oven to 425F.

1. Combine dry ingredients in a large bowl.
2. Using a pastry cutter, knives or your fingers, cut the cold Earth Balance into the flour mixture until only pea-sized lumps remain.
3. Add the milk and stir just until combined and sticky mixture pulls away from the bowl.
4. Dump onto a floured counter and roll / fold a few times, sprinkling some flour if it gets too sticky. The final thickness should be about $\frac{3}{4}$ inch.
5. Cut out as many biscuits as possible. Then gather and re-roll and re-cut more. Total number of biscuits should be about 10 depending on the size of your cutter.
6. Place cut biscuits on the tray, about 1" apart for crispy edges and just barely touching for soft edges.
7. Bake at 425 for 15-18 minutes until golden brown.
8. Serve immediately.

Notes

For softer biscuits use White Lily.