



GARDEN HERB BISCUITS

(recipe from [Bittersweet](#))

SERVES: 6-8 tall biscuits

PREP: 10 mins **COOK:** 20 mins **ADDITIONAL:** 10 mins **TOTAL:** 40 mins



INGREDIENTS:

- ▷ **2 1/2** Cups All Purpose Flour
- ▷ **2 1/2** Teaspoons Baking Powder
- ▷ **1 tsp.** Coarse Sea Salt or Kosher Salt
- ▷ **1/4 tsp.** Freshly Ground Black Pepper
- ▷ **2 tbsp.** Fresh Chopped Parsley
- ▷ **2 tbsp.** Fresh Chopped Chives
- ▷ **1 1/2** Teaspoon Fresh Thyme
- ▷ **1/4 c.** Vegan Butter
- ▷ **4 oz.** (1/2 Package) Vegan Cream Cheese
- ▷ **1 c.** Finely Grated Carrot or Zucchini (or a Mix of Both)
- ▷ **3/4 c.** Plain Non-Dairy Milk
- ▷ **1 tsp.** Apple Cider Vinegar
- ▷ Additional Melted Vegan Butter (Optional)

DIRECTIONS:

1. Preheat your oven to 425 degrees and line a baking sheet with a silicone baking mat or piece of parchment paper. Set aside.
2. In a large bowl, whisk together the flour, baking powder, salt, pepper, and fresh herbs. Make sure the greenery is well distributed throughout the dry mixture.
3. Cut the butter and cream cheese into tablespoon-sized pieces before adding them in next, and use a fork or pastry cutter to further incorporate the two. Once you achieve a coarse consistency where there are no chunks of fat remaining that are any larger than peas, toss in the carrot and/or zucchini shreds.

Continued On Next Page



GARDEN HERB BISCUITS

(recipe from *Bittersweet*)

SERVES: 6-8 tall biscuits

PREP: 10 mins **COOK:** 20 mins **ADDITIONAL:** 10 mins **TOTAL:** 40 mins

DIRECTIONS (CONTINUED)

4. Finally stir in both the non-dairy milk and vinegar at once, and mix with a wide spatula just until the thick batter comes together. If you're into the old-fashion way of doing it, you can also mix by hand, of course.
5. On a very lightly floured surface, pat out the dough to about 1 – 1 1/2 inches tall. Use a 2-inch round cookie cutter to cut out the biscuits, and space them out equally across your prepared baking sheet. Gather up any scrapes, pat back into shape, and cut again, until the dough is all used up. You should get 6 – 8 tall biscuits out of the mix.
6. If desired, brush a small amount of melted butter across the tops of the biscuits for an extra rich flavor, and then pop them into the oven. Bake for 18 – 22 minutes, until golden brown all over. Let cool for at least 10 minutes before eating, just so that you don't burn your mouth!

Note: For savory flavors that would be right at home at any Thanksgiving feast, consider swapping out the chives for a mixture of fresh rosemary, sage, and tarragon. Finely grated sweet potato or parsnips would make great substitutes for the carrot or zucchini too.