

Gluten Free Buttermilk Biscuits

Number of Servings: 8

Prep Time: 20 minutes

Cook Time: 15 minutes

Ingredients

64g sorghum flour

128g organic corn starch

1 tsp guar gum

1/2 tsp good quality salt

1 Tbsp baking powder

43g unsalted butter

43g cold palm shortening diced

245g whole fat buttermilk

2-3 Tbsp cold water (if needed)

Instructions

Heat oven to 425F

In a large bowl or stand mixer with paddle attachment, weigh and measure all dry ingredients.

Add shortening and butter, with a pastry cutter or using the paddle attachment cut in until mixture resembles small peas.

remove bowl from mixer, if using. With a fork, add the buttermilk and until it comes together, it is really dry add 1-tbsp water at a time so that it comes into a dough but more on the dry side then wet.

Turn the dough onto a lightly floured surface, I always use sweet rice flour for dusting my surfaces but you can also use tapioca starch as well. Gently knead the dough until it is smooth only about 3-4 turns.

Form into a disk 1" thick. Using a 3" round cutter, cut out your biscuits. Place onto parchment lined cookie sheet and bake for 12-15 minutes or place into a 9" baking dish so the sides will bake together for a softer crumb.

For a more rustic look you can also shape the dough into a square shape right onto the parchment lined cookie sheet and cut into 9-12 squares (this wastes no dough and is a little faster). For softer sides keep them together, for crispier edge place them 2" apart on the sheet then bake 12-15 minutes.

These are so good warm right out of the oven but will store in airtight container for up to 2 days.