

Biscuits and Gravy, Vegetarian

4/14/24

Biscuits

Ingredients

- Flour 1C
- Oil or Butter $\frac{1}{4}$ C (4 TBSP)
- Milk or buttermilk $\frac{3}{8}$ C (3 TBSP)
- Salt $\frac{3}{8}$ TSP
- Baking Soda $\frac{3}{4}$ TSP
- Baking Powder 1 TSP

Heat oven to 450°

Combine flour, baking powder, salt.
Mix in butter or oil.

Make a well in the center of the flour mixture and add the milk. Mix.

Knead dough and flatten to $\frac{1}{2}$ – $\frac{3}{4}$ inch.

Punch out circles and place on greased baking surface.

Bake 12-15 min at 450 until golden brown in color.

Gravy

Ingredients

- Flour 1 TBSP
- Black pepper to taste
- Oil or Butter 1- $\frac{1}{2}$ TSP
- Stock (mushroom or vegetable) 1- $\frac{1}{4}$ C

Heat oil or melt butter in a pan on medium heat.

Stir in flour with a fork until absorbed. If portions are correct you'll have a crumbly mixture. Season with black pepper.

Reduce heat and stir in enough stock to dissolve flour mix. Maintain heat sufficient to boil stock but not spatter.

Stir in additional stock and any additional ingredients (chopped mushrooms, etc). Adjust heat to simmer.

Cook until mixture thickens, adding the remaining stock. Gravy will thicken more when removed from heat.

Pour gravy over biscuits and serve.