



LOW CARB DROP BISCUITS



Life is gravy with these Low Carb Biscuits!

INGREDIENTS

- 80% Water, room temp
- 60% FiberGem
- 40% Gem of the West
- 12% Solid Fat
- 4% Non-Fat Dry Milk
- 2.5% Baking Powder
- 2% Salt
- 0.8% Baking Soda
- 0.02% DATEM

PREP TIME

- Prep | 20 m
- Cook | 12 m
- Ready in | 35 m
- Duration | 1 - 2 days

PROCEDURE

01

Preheat oven to 450°F and line sheet pan with parchment paper.

02

Dry blend the FiberGem, Gem of the West Vital Wheat Gluten, salt, NFDM, baking powder, baking soda, and DATEM together. Add solid fat of choice, and cut into flour mixture until roughly combined. Slowly add water and mix until a shaggy dough is formed. Do not overmix.

03

Scoop dough onto lined pan using a 2 oz disher, or by hand. No need to form. Bake at 450°F for 13 minutes.

04

Remove biscuits from oven and let cool on pan for 10 minutes.