

FLUFFY VEGAN GLUTEN-FREE BISCUITS

Fluffy vegan biscuits made with the perfect blend of gluten-free flours for the ultimate tender, buttery biscuit! Just 30 minutes and 1 bowl required!

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PREP TIME	COOK TIME	TOTAL TIME
10 minutes	18 minutes	28 minutes



★★★★★
4.52 from 41 votes

Servings: 13 (Small biscuits)
Category: Breakfast, Side
Cuisine: Gluten-Free, Vegan
Freezer Friendly: 1 month
Does it keep?: 3-4 Days

Ingredients

- 1 cup [potato starch](#) (NOT potato flour)
- 1 1/4 cup [almond flour](#)
- 1 Tbsp cornstarch (or try subbing arrowroot to keep grain-free)
- 1 tsp sea salt
- 2 1/4 tsp baking powder
- 1 Tbsp organic cane sugar (if avoiding sugar, sub stevia to taste or omit)
- 2 tsp [nutritional yeast](#) (optional)
- 4 Tbsp vegan butter (we like Miyokos Vegan Butter and Earth Balance buttery sticks // plus more for topping)
- 1/2 cup [light coconut milk](#) (canned, not carton)

Instructions

1. Preheat oven to 400 degrees F (204 C) and set out a baking sheet. To a large mixing bowl, add potato **starch (not flour)**, almond flour, cornstarch, sea salt, baking powder, cane sugar, and nutritional yeast (optional) and whisk to combine.
2. Add vegan butter and use a pastry cutter, whisk, or fork to "cut" the oil into the flour until small bits remain (see photo). (We tried using coconut oil and while it did work, vegan butter yields a much fluffier, more tender, flavorful biscuit).
3. Add the light coconut milk to the dry mixture and gently stir with a spoon to combine. You're looking for a semi-sticky dough and you may not use all of the coconut milk. If it looks too wet, compensate with 1-2 Tbsp at a time of almond flour or potato starch. Add more coconut milk if it is too crumbly.
4. Transfer your dough onto a well (gluten-free) floured surface and dust the top with a little potato starch or almond flour. Handling as little as possible, form into a 1-inch-thick disc with your hands (these biscuits don't puff up as much as their gluten-containing cousins, so only push the dough down as much as you desire them to be thick).
5. Then, using a well-floured biscuit cutter, small cookie cutter, or narrow drinking glass, cut out biscuits and transfer carefully to a baking sheet with a spatula. Arrange the biscuits so they are close but not touching - see photo).
6. Continue, reforming dough as needed, until all of the dough is used (as the recipe is written, about 12-14 small biscuits or 6-8 medium biscuits). Brush the tops of the biscuits with melted vegan butter (optional).
7. Bake for 14-18 minutes or until they look dry and fluffy. Watch carefully and be sure not to burn. Remove biscuits from oven and let rest on pan for 10 minutes. Then transfer to a serving plate. Warm or room temperature is best for serving.
8. Best when fresh. Store leftover biscuits covered at room temperature for 3-4 days or in the freezer up to 1 month. Reheat in a 350 degree F (176 F) oven. These would go well with [vegan gravy](#), and are especially delicious with a little vegan butter and jam or [compote](#)!

Notes

*Nutrition information calculated with optional ingredients and without serving ingredients (vegan butter or jam).

Nutrition Per Serving (1 of 13)

Calories: 118	Fat: 5g	Sodium: 192mg	Potassium: 216mg	Carbohydrates: 14g	Fiber: 1g	Sugar: 1g	Protein: 3g
Vitamin C: 0.5mg	Calcium: 68mg	Iron: 0.7mg					

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