

Vegan Baking Powder Biscuits

2 c. sifted all-purpose flour
3 tsp. baking powder
1/2 tsp. salt
1/3 c. Earth Balance margarine
About 3/4 c. soy milk

Preheat oven to 450 F. Sift flour with baking powder and salt into medium bowl.

Cut shortening into flour mixture with a pastry blender or 2 knives (used scissors-fashion), until mixture resembles coarse cornmeal.

Make a well in the center. Pour in 2/3 cup milk all at once. Stir quickly around the bowl with a fork. If mixture seems dry, add a little more milk to form dough just moist enough (but not wet) to leave side of bowl and form ball.

Roll into balls. Place on ungreased cookie sheet; bake 12 to 15 minutes.

Makes 8 (2 1/2 inch) biscuits.

DROP BISCUITS:

Make Baking Powder Biscuits, increasing milk to 1 cup. Instead of rolling into balls, drop dough, by tablespoonfuls, onto lightly greased cookie sheet; bake at 450 F. for 10 minutes, or until golden brown. Makes 20.