

# Vegan Cheesy Green Onion Biscuits

*makes 6 biscuits*

## Ingredients:

½ cup Silk unsweetened almond milk	½ tsp baking soda
1 tsp tomato paste	½ tsp garlic powder
1½ teaspoons lemon juice	½ tsp salt
1/2 tsp apple cider vinegar	3 tablespoons cold margarine
1½ cups all-purpose flour	1 tablespoon sliced green onions
1 tablespoon nutritional yeast	All-purpose flour (for rolling out biscuits)
2 tsp baking powder	

## Directions:

Preheat the oven to 450°F.

In a mixing bowl combine Silk unsweetened almond milk with tomato paste, lemon juice, and apple cider vinegar. Let it sit while you combine the dry ingredients in a separate bowl.

In another bowl combine all-purpose flour with nutritional yeast, baking powder, baking soda, garlic powder, and salt.

Take chunks of the cold margarine and place it in the flour mixture. Blend it with a pastry blender until it forms a crumb like mixture.

Create a well in the middle of the dry ingredients and pour the liquid ingredients into it. Then gently fold the batter a few times until it just comes together but isn't fully mixed. Add green onions and then fold the dough a few more times until it comes off the sides of the bowl.

Flour a clean dry surface with extra all-purpose flour. Place the ball of dough on the floured surface and lightly flour your hands so it doesn't stick. Roll out the dough slightly until it's 1-1 1/2" thick.

Lightly flour a 2"-2 1/2" round cookie cutter and cut as many biscuits out as you can. Place them on a parchment lined baking sheet.

Bake in a pre-heated 450 F oven for 10 minutes.