

GF Millet Biscuit Yield: 9 biscuits

1 egg
1 cup buttermilk
1/3 cup oil
2/3 cup millet
2 tablespoons ground flax seed
1 1/2 cups millet flour
1 1/2 tsp xanthan gum
1 tsp baking powder
1/4 tsp baking soda
3/4 tsp salt

Preheat oven to 450.

In a large bowl mix together egg, buttermilk, oil, millet, and ground flax seed. Stir until the oil is mixed in.

In a medium bowl, thoroughly mix the rest of the ingredients. Add to the buttermilk mixture. Stir a minute or two, until thoroughly combined.

Using a 2 oz disher (#16), scoop 9 biscuits onto a greased pan. If less rounded tops are desired, wet fingers and gently flatten each biscuit.

Bake for 15 minutes.

Variations and serving suggestions

Savory-add chopped dried tomato, green onions, onion flakes, herbs, coarsely ground black pepper, chopped nuts, cheese.

Sweet-serve with honey butter, orange butter, or jam.

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