

Healthy Recipe of the Week

Use Organic ingredients whenever possible.

Classic Drop Biscuits

Adapted from *The Gluten-Free Almond Flour Cookbook* by Elana Amsterdam

These Biscuits have a chewy, nutty flavor that we really like, and they are simple to prepare. You can use Bob's Red Mill finely ground almond flour, or you can order a larger bag at

www.honeyvillegrain.com.

Makes 8 biscuits

2 ½ cups blanched almond flour

½ teaspoon sea salt

½ teaspoon baking soda

¼ cup grapeseed oil

¼ cup honey

2 large eggs

1 teaspoon lemon juice

1. Preheat the oven to 350° F. Line a large baking sheet with parchment paper.
2. In a large bowl, combine the almond flour, salt, and baking soda. In a medium bowl, whisk together the grapeseed oil, honey, eggs and lemon juice. Stir the wet ingredients into the almond flour mixture until thoroughly combined. Drop the batter, in scant ¼ cups 2 inches apart, onto the baking sheet.
3. Bake for 15 to 20 minutes, until golden brown or a toothpick inserted into the center of a biscuit comes out clean. Let the biscuits cool briefly on the baking sheet, then serve warm.