

Cleaned Up Biscuits

5 ingredients · 30 minutes · 8 servings



Directions

1. Preheat oven to 400 degrees F. Line baking sheet with parchment paper.
2. Mix together almond flour, coconut flour and baking powder. Add coconut oil and use your hands to break it up until crumbly. Set aside in the fridge.
3. Use a hand mixer to whip the egg whites until stiff peaks form. Fold the whites into your chilled flour mixture.
4. Scoop the mixture onto the baking sheet using an ice cream scoop and gently flatten the top. Bake for 20 minutes or until golden brown.
5. Remove from oven. Let cool then enjoy!

Notes

Serve Them With

Soup, butter, ghee or our Turkey Gravy.

Coconut Flour

This recipe was developed and tested using Bob's Red Mill Coconut Flour. If using another type of coconut flour, note that results may vary.

Ingredients

- 3/4 cup** Almond Flour
- 1/4 cup** Coconut Flour
- 1 tsp** Baking Powder
- 1 1/2 tbsps** Coconut Oil (chilled)
- 6** Egg (whites only)