

The Best Damn Vegan Biscuits

Fluffy, buttery vegan biscuits that require just 30 minutes, 7 ingredients, and 1 bowl! Perfect for breakfast as is or smothered with jam!

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4.83 from 691 votes

PREP TIME	COOK TIME	TOTAL TIME
10 minutes	15 minutes	25 minutes

Servings 7 (biscuits)
Course Breakfast, Brunch
Cuisine Vegan
Freezer Friendly 1 Month (cut & freeze dough)
Does it keep? 3-4 Days

Ingredients

- 240 ml [unsweetened PLAIN almond milk](#)
- 15 ml fresh lemon juice
- 272 g unbleached all-purpose flour*
- 7 g baking powder (see notes for brand recommendations)
- 1/2 tsp baking soda
- 3/4 tsp sea salt
- 56 g non-dairy, unsalted butter (I use Earth Balance)

Instructions

1. Preheat oven to 450 degrees F (232 C), and add lemon juice to almond milk to make "vegan buttermilk." Set aside.
2. In a large mixing bowl, whisk together dry ingredients.
3. Add cold butter and use fingers or a pastry cutter to combine the two until only small pieces

remain and it looks like sand. Work quickly so the butter doesn't get too warm.

4. Make a well in the dry ingredients and, using a wooden spoon, stir gently while pouring in the almond milk mixture (vegan buttermilk) **1/4 cup (60 ml) at a time. *You may not need all of it.*** Stop when it resembles a slightly tacky but moldable dough, stirring until just combined.
5. Turn onto a lightly floured surface, dust the top with a bit of flour and then very gently turn the dough over on itself 5-6 times – hardly kneading. Add more flour as needed to prevent sticking.
6. Form into a 1-inch thick disc, handling as little as possible.
7. Use a 1-inch thick dough cutter or a similar-shape object with sharp edges (such as a cocktail shaker) and push straight down through the dough, then slightly twist. Repeat and place biscuits on a baking sheet in two rows, making sure they just touch – this will help them rise uniformly. Gently reform the dough and cut out one or two more biscuits – you should have 7-8 (as original recipe is written).
8. Next brush the tops with a bit more of melted non-dairy butter and gently press a small divot in the center using two fingers. This will also help them rise evenly, so the middle won't form a dome.
9. Bake for 10-15 minutes or until fluffy and slightly golden brown. Serve immediately. Let remaining biscuits cool completely before storing them in an airtight container or bag.

Notes

*You can substitute an equal amount of our NEW [1:1 gluten-free flour blend](#) for the all-purpose flour in this recipe.

*Some brands of baking powder can leave a bitter aftertaste. We recommend using aluminum-free for best results. We like Trader Joe's brand, Bob's Red Mill, and Rumford.

*Adapted from the man, [Alton Brown](#).

*Nutrition information is a rough estimate.

Nutrition (1 of 7 servings)

Serving: 1 biscuit **Calories:** 170 **Carbohydrates:** 25 g **Protein:** 3.4 g **Fat:** 6 g

Saturated Fat: 1.8 g **Trans Fat:** 0 g **Cholesterol:** 0 mg **Fiber:** 1 g **Sugar:** 3.4 g

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