

## KETO ALMOND FLOUR BISCUITS

### INGREDIENTS:

- 1 1/2 cup Almond Flour (168g)
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 1/4 tsp pepper
- 1/4 tsp garlic powder (optional)
- 1/2 heaping cup shredded cheese (cheddar or mozzarella)
- 1/4 cup heavy cream
- 3 tbsp diced very cold butter
- 1 egg
- Optional- pinch xanthan gum (if more doughy biscuits are desired)

### INSTRUCTIONS:

1. Pre-heat oven to 350 degrees F.
2. Whisk together dry ingredients.
3. Using a food processor, pulse very cold butter into the dry ingredient mixture until it's a crumbly/sandy mix.
4. Fold cheese into the dry mixture.
5. Whisk the cream and the egg together.
6. Combine the dry ingredients with the wet ingredients being careful not to overwork.
7. Form dough into 4 big balls (for sandwiches) or 6 regular size balls for dinner-roll size) and lay on parchment paper.
8. Bake until golden brown, approximately 14-20 minutes depending on size.