

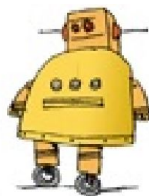


# **instructables Vegan Jalapeno Cheddar Biscuits Owner's Manual**

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**instructables Vegan Jalapeno Cheddar Biscuits**



### **Vegan Jalapeno Cheddar Biscuits**

Jalapeno cheddar biscuits, what else do I need to say?

I made these biscuits vegan using dairy free butter and cheese. You can certainly use real butter and cheese but I highly encourage you to try the vegan version. They are so yummy you would never know they're vegan.

#### **Supplies:**

- 2 cups all purpose flour
- 1.5 Tablespoon baking powder
- 1/2 teaspoon black pepper
- 2 Tablespoons sugar
- 1 teaspoon salt
- 1/2 cup dairy free butter, frozen
- 2 Jalapenos, finely chopped
- 1 cup dairy free cheddar shreds
- 3/4 cup dairy free milk- I used soy milk
- Measuring cups/spoons
- Mixing bowl
- Pastry cutter or fork
- Rolling pin

- Circle cutter
- Grater
- Plastic bag

## HOW TO MAKE



**Step 1: Mix Dry Ingredients**

Add 2 cups of all purpose flour, 1.5 Tablespoons baking powder, 1/2 teaspoon black pepper, 2 Tablespoons sugar, 1 teaspoon salt to a large bowl, mix well.



**Step 2: Add Butter**

Take your frozen 1/2 cup of butter and shred using a grater

Once the butter is shredded use your pastry cutter (or knife) and cut the butter into smaller pieces The goal is to have the butter look like ne parmesan cheese

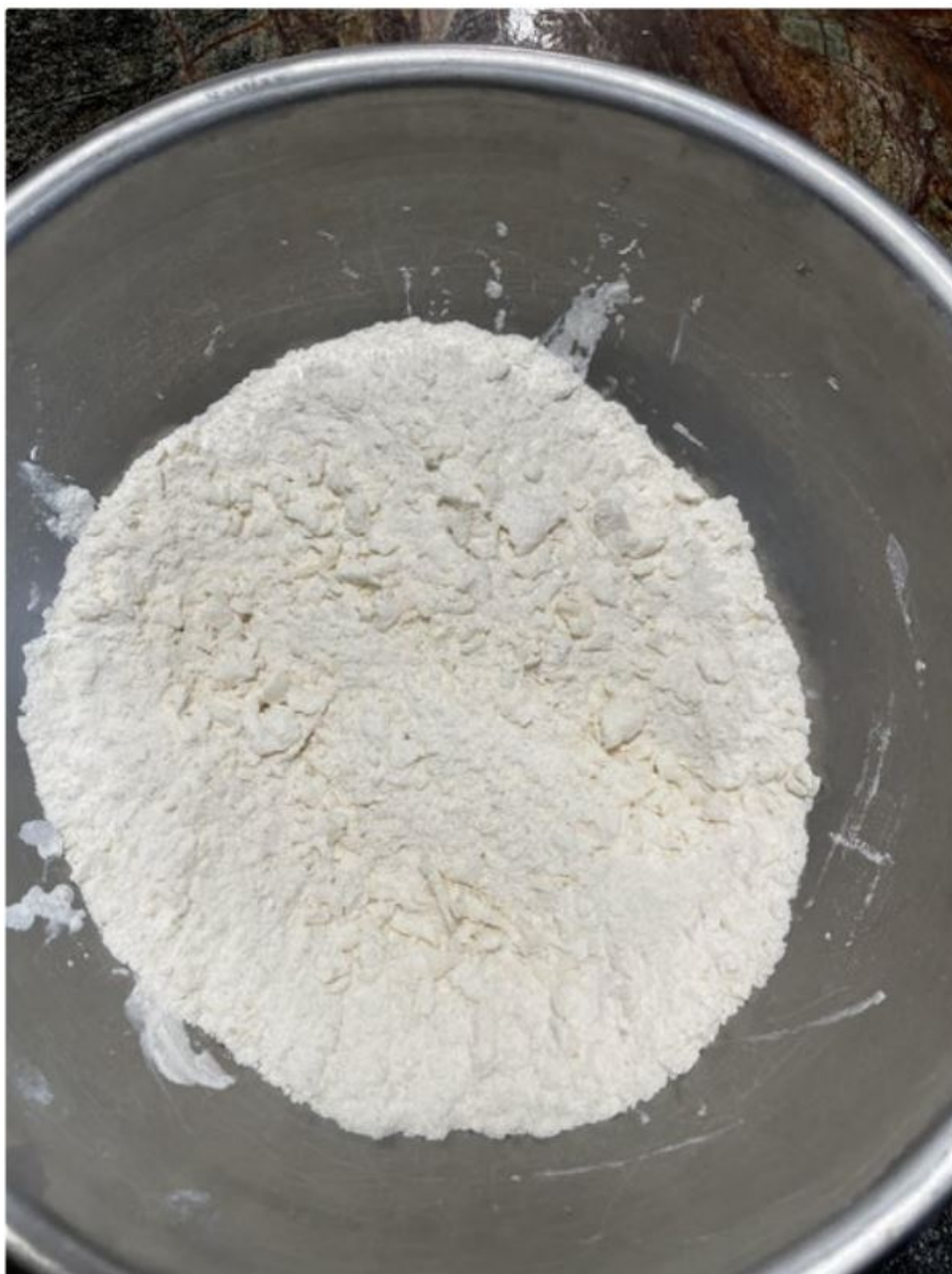












**Step 3: Add Chopped Flavor**

Add your nely diced jalapeno and 1 cup of shredded cheese, mix well











**Step 4: Add Wet Ingredient**

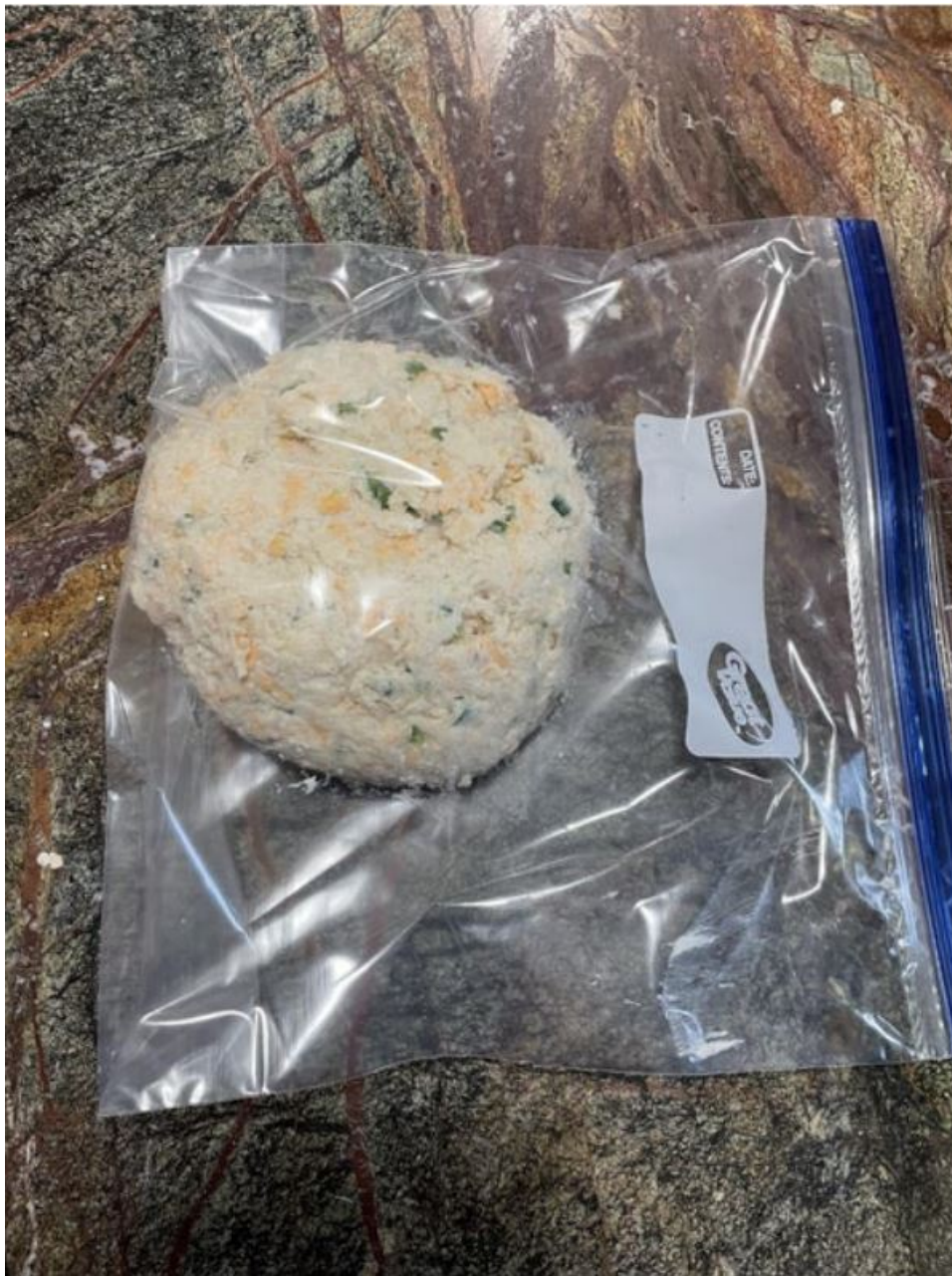
Add 3/4 cup of milk, stir to incorporate until the dough becomes a cohesive ball

Place the dough ball in plastic bag and put in the fridge for at least 30 minutes, preheat your oven to 400 degrees Fahrenheit





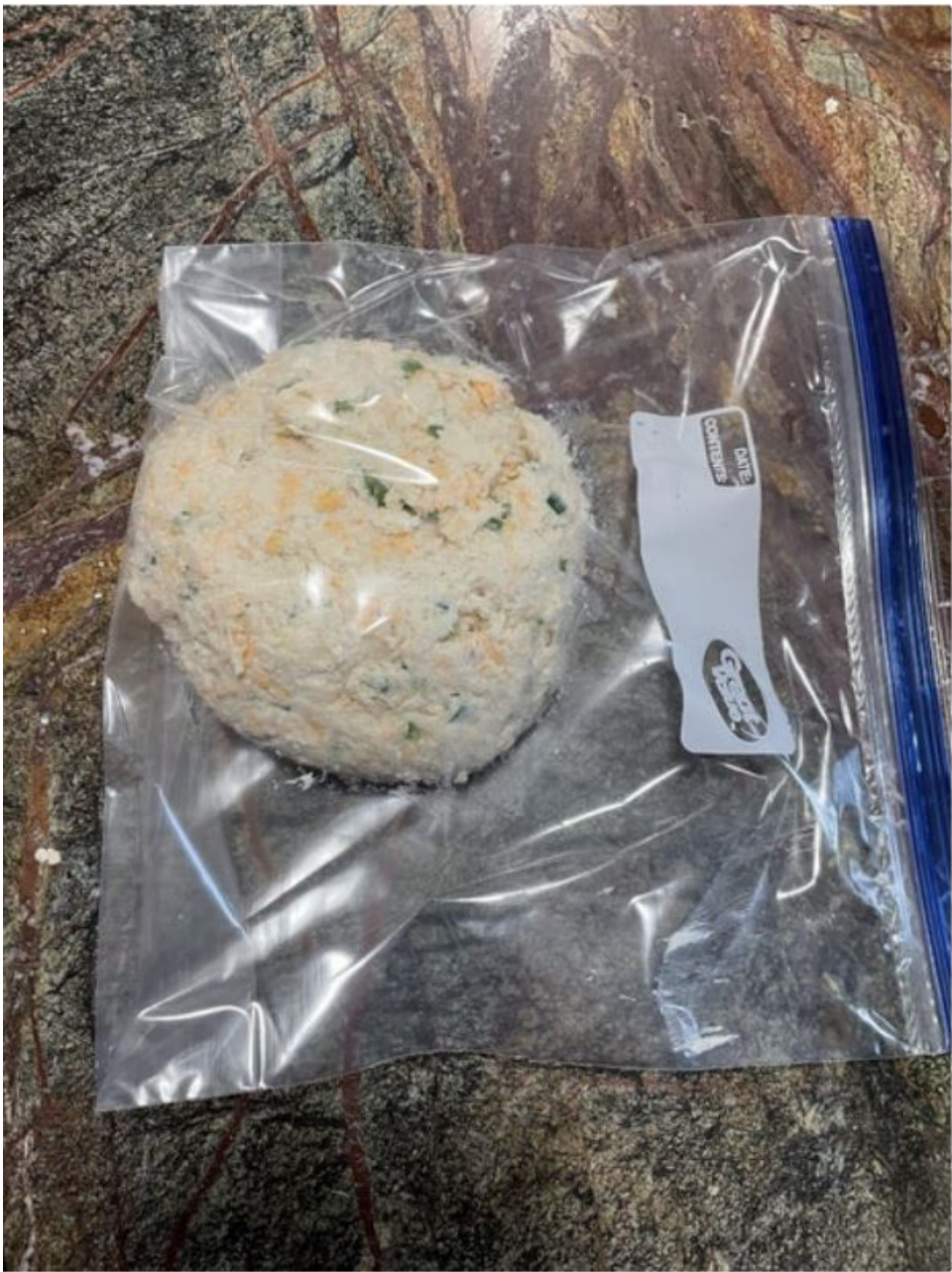


**Step 5: Roll and Cut**

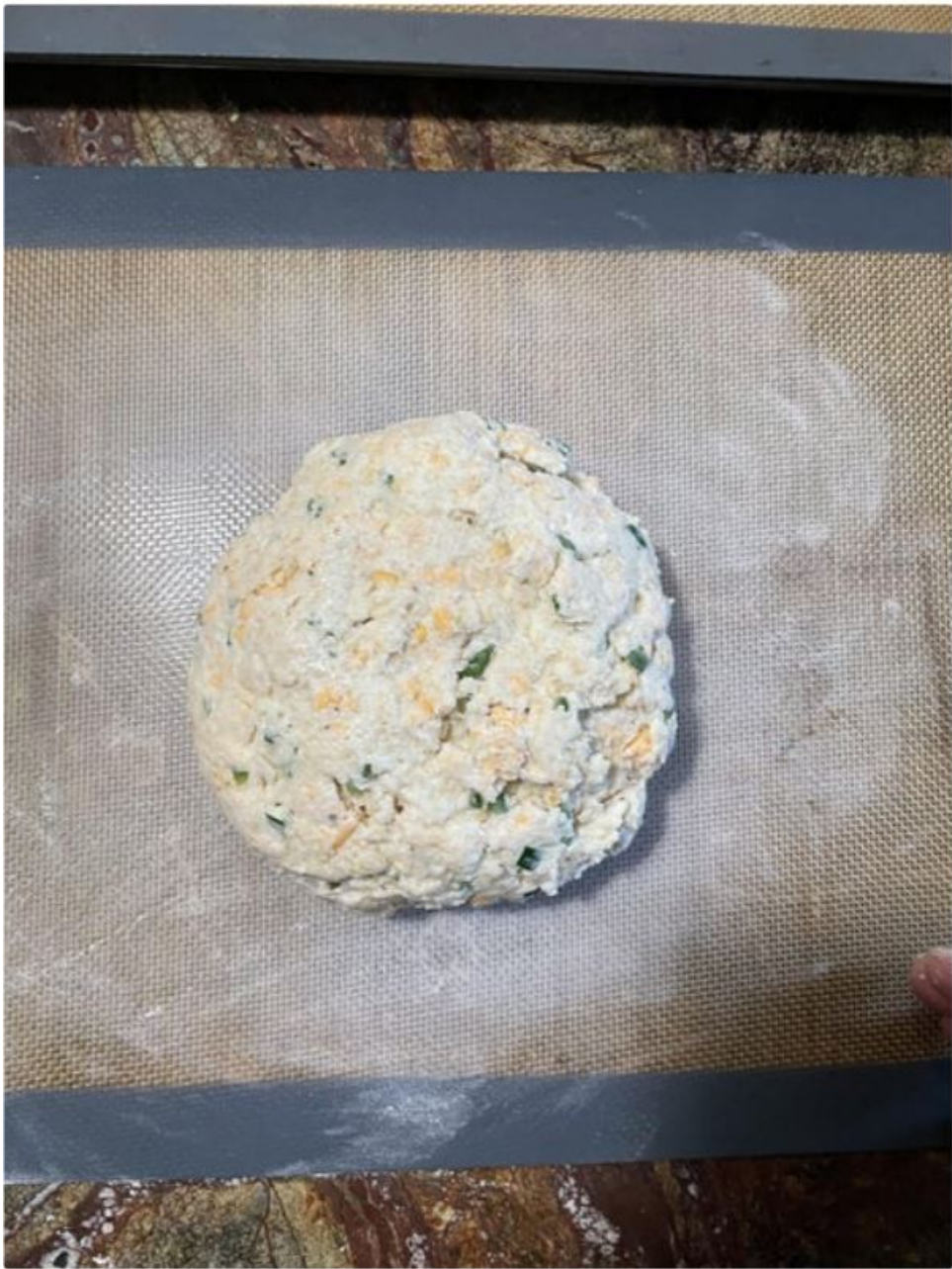
After 30 minutes place your dough ball on lightly oiled surface Use a rolling pin to roll out the dough to about half inch thick Take your circle cutter and cut into biscuits  
Transfer biscuits to baking sheet




















**Step 6: Bake Biscuits**

Bake your biscuits for about 20 minutes or until golden brown








## Documents / Resources

	<p><a href="#">instructables Vegan Jalapeno Cheddar Biscuits</a> [pdf] Owner's Manual Vegan Jalapeno Cheddar Biscuits, Vegan, Jalapeno Cheddar Biscuits, Cheddar Biscuits, Biscuits</p>
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## References

-  [Yours for the making - Instructables](#)
-  [Rachwilhelm's Profile - Instructables](#)
-  [Vegan Jalapeno Cheddar Biscuits : 6 Steps \(with Pictures\) - Instructables](#)

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