

Sue's Dinner Biscuits

½ cup	sweet rice flour
½ cup	tapioca starch
½ cup	corn starch
¼ cup	white rice flour
1 tsp	guar gum
1 tbsp	baking powder
1 tsp	baking soda
2 tsp	sugar
1 tsp	salt
6 tbsp	cold butter cut in small cubes
1 cup	plain yogurt (prefer greek yogurt)

Pre-heat oven to 425°

Mix together dry ingredients.

Add cubes of butter, if not very cold, place in fridge for a few minutes.

Using a pastry blender cut butter into flour mix until coarse crumbs.

Add yogurt and mix gently until dough forms a ball. You will end up using your hands but resist the urge to squeeze the dough in your hands, as this melts the butter.

Turn dough out onto parchment paper or plastic wrap. Pat to about 1" thickness. Cut biscuits with a 2 ½" round cutter and place in ungreased round cake pan about ½" apart.

Bake 15 – 18 minutes, until the edges are starting to brown.

Once out of the oven brush lightly with melted butter.

OPTIONAL – Add shredded cheese to the mixture before adding the yogurt – reduce salt to $\frac{1}{2}$ tsp.

To make Red Lobster inspired biscuits add $\frac{1}{4}$ tsp of garlic powder and $\frac{1}{4}$ tsp dried parsley to the butter before spreading on baked biscuits.