

Almond Flour Breakfast Biscuits GF

3 cups almond flour

1 teaspoon salt

4 tablespoons sugar

1 packet vanilla sugar (2 teaspoons approximately) **OR** 1
teaspoon vanilla

3/4 teaspoon baking soda

Grated orange peel or lemon peel of half a large orange or lemon
(optional)

2 eggs

4 tablespoons oil

Directions:

Preheat oven to 325 F/165 C.

In large bowl, place almond flour, salt, sugar, vanilla sugar and baking soda and mix. Add grated peel and stir. Make a well in center of dry ingredients and add eggs and oil. Mix together till a lightly sticky dough forms. Using an ice cream scooper or 2 tablespoons, scoop out about 10 same sized scoops of dough to form biscuits and place on parchment lined rimmed baking sheet. Space evenly on sheet. Bake about 20 minutes or till lightly browned on top and bottom. Let cool on wire rack. Freezes well.