

Buttermilk Biscuit Bites with Feta and Sun-Dried Tomatoes (Gluten-Free)

Adapted from Pam Anderson's Perfect One-Dish Dinners

Preheat the oven to 450 degrees.

Whisk together in a medium bowl:

- 2 cups gluten-free flour blend
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1 teaspoon dried oregano
- 3/4 cup crumbled feta cheese (I used one made from goat milk)

Coarsely grate and add to the flour mixture mixing together with a fork or your clean hands:
8 tablespoons frozen Earth Balance (or butter, if you prefer)

In a separate measuring cup, mix together with a fork:

- 1 cup cold hemp milk (or buttermilk)
- 1 teaspoon lemon juice (omit if you're using buttermilk)
- 2 tablespoons minced sun-dried tomatoes

Continuing with the fork, mix the wet ingredients into the flour mixture until the dough comes together. Drop by round spoonfuls onto a silpat or parchment lined cookie sheet. Press each biscuit lightly to flatten. Bake until just browned, about 10-12 minutes. Serve warm.