

White Chocolate Ginger Orange Biscuits

Ingredients:

- 2 cups of Beth Blends Gluten-Free Flour (PURELYHL for discount)
- 3 tsp of baking powder
- 1/2 tsp of baking salt
- 1 cup of powdered monk fruit
- 1/2 cup of French butter (room temperature)
- 1 cup of Kalona SuperNatural Organic Kefir
- 1 tsp of vanilla extract
- 1/4 cup of finely Paradise candied orange
- 1/4 cup of crushed Paradise Crystalized Ginger
- 1/4 cup of sugar-free white chocolate chips

Glaze:

- 1/2 cup of powdered monk fruit
- 1-2 tbs of organic milk

Directions:

Preheat the oven at 350F.

Mix all the dry ingredients for the biscuits.

Add the butter and the kefir.

Create 10 biscuits and place them on a baking tray.

Refrigerate for at least 15 minutes for better results.

Bake for 20-25 minutes.

Mix the ingredients for the glaze, and once baked and cooled top the biscuits with it. Enjoy!

