

Pumpkin Biscuits

Makes about 20 biscuits

2 c unbleached all-purpose flour
1 Tbsp baking powder
3/4 tsp salt
1/2 tsp ground allspice
3/4 c canned pumpkin
1/2 c non-dairy milk
3 Tbsp corn oil
1 Tbsp maple syrup

Preheat oven to 450 degrees. Lightly oil baking sheet and set aside.

In large bowl, sift together the flour, baking powder, salt, and allspice and set aside.

In a medium-size bowl, combine the pumpkin, milk, corn oil, and maple syrup and blend until smooth. Combine the pumpkin mixture with the flour mixture, stirring until the dough is just mixed and holds together.

Transfer to a lightly floured work surface and roll out to 1/2 inch thick. Using a biscuit cutter, cut the dough into 2-inch rounds and place on baking sheet.

Bake on center oven rack until golden brown on top, 12-14 minutes.

Serve hot.

Source: *Vegan Planet*, Robin Robertson