

# Sausage Gravy & Biscuits



## Biscuits

2 Cups Flour

1 Tbsp + 1 tsp Baking Powder

2 tsp Sugar

½ tsp Cream of Tartar

½ tsp Real Salt

¼ tsp Baking Soda

1 Stick Cold Butter

1/3 Cup Buttermilk

Preheat oven to 450. Combine dry ingredients well. Cut in butter until very coarse crumbs form. Add buttermilk. Place dough on floured counter and gently fold 8-10 times. Flatten to about 1/2" thickness. Use a biscuit cutter or drinking glass to cut. Tip: Don't twist as you cut; just cut straight down as twisting seals the edges so the dough can't rise while baking. Arrange biscuits on baking sheet so they are touching (this helps them to rise better). Bake 10-12 minutes until golden brown.

## Sausage Gravy

1 lb. Wingnut Acres Maple Breakfast Sausage

½ tsp Real Salt

¼ tsp Pepper

¼ cup Flour

2 cups Whole Milk

Brown sausage. Sprinkle flour over sausage; stir and cook 2-3 minutes. Slowly add milk stirring constantly until thickened.