

Mini Cherry Pies

This recipe is a make over of a Wheat Dairy free makeover of a longtime favorite from Taste Of Home years ago

Can of Cherry Pie filling

Biscuits

3/4 cups flour blend

(plus additional may need additional 3/4 cup)

1/2 Tablespoon Yeast

1/2 teaspoon baking Powder

1/2 teaspoon xanthum gum

1/4 cup almond milk warm

1/4 teaspoon baking soda

3/4 teaspoon lemon juice

2 Tablespoons veg oil

2 Tablespoons water, warm

1/2 Tablespoon sugar



Mix 1/2 cup flour with rest of ingredients. Mix in rest of flour with wooden spoon to form a soft dough.

Will probably need 1/4 to 1/2 cup more of flour mix.. Knead for 4-6 min. Cover and let rest 10 min

Divide into 6 to 8 balls. Press flat in a tortilla press or roll out really thin. Place on greased cookie sheet. Spoon on some pie filling on half fold over and press together.

Bake in oven at 375 for 18 – 20 min (20 minutes was perfect when oven wasn't quite done preheating

Make sure bottom rack is not too low. The bottom tray got a little too done when using a dark cookie sheet.

<http://lincolntent.com/GlutenFreeCaseinFree-Desserts.html>