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Vegan Cornmeal Biscuits w/ Blackberry-Thyme Chia Seed Jam//serves 8

Biscuits – adapted from Thug Kitchen

1 cup almond or other nondairy milk  
½ teaspoon apple cider vinegar  
1 ½ cups unbleached all-purpose flour  
1 cup cornmeal  
1 tablespoon baking powder  
2 teaspoons sugar  
½ teaspoon salt  
¼ cup solid refined coconut oil

Turn oven on to 425' and line a baking sheet with parchment paper. Mix together the milk and vinegar in a small glass and set aside. Sift the flours, baking powder, sugar and salt together in a medium bowl. Crumble the oil into the flour a tablespoon at a time using your fingers and break up into pieces a little bigger than a pea. The mixture should be coarse. Make a well in the center and pour in the milk mixture. Stir until a shaggy dough is formed, but be careful not to overmix or your biscuits will be tough. If it is too dry, add a tablespoon or two of milk.

If you are using your food processor, place all ingredients in the food processor, and pulse the flour mixture while adding the solid coconut oil or butter if you choose.

Turn the dough out on a floured surface and pat into a roughly 8 X 5 -inch rectangle about 1 ½ inches thick. Using the open end of a glass or biscuit cutter, cut out the dough until you have 8 biscuits. You will have to reshape the dough into another rectangle to get the remaining biscuits. Just remember to gently reshape the dough.

Bake the biscuits until the bottom are golden, 15 to 18 minutes. Let them cool then add...

Almost Instant Blackberry-Thyme & Chia Seed Jam (adapted from modernhippiehw)//makes 1 ½ cups

3 cups blackberries, fresh or frozen (or blueberries, strawberries, etc.)  
4 tablespoons pure maple syrup or honey (add more to taste – depends on the berry)  
3 thyme sprigs  
2 tablespoons chia seeds  
1 teaspoon vanilla extract

Add berries and sweetener to a medium sauce pan and mash with a potato masher. Bring berries to a simmer and cook for about another 5 minutes. Add the thyme sprigs and chia seeds. Reduce heat and cook for 15-20 minutes, stirring frequently, until mixture thickens. Remove from heat and stir in vanilla and add more sweetener if you'd like. The jam will continue to thicken as it cools. Store in a covered container in the fridge. The jam will last up to 2 weeks.