

Stovetop Biscuits & Sausage Gravy

Print Recipe

Ingredients

4 tsp baking powder
2 1/4 cup flour
1 1/4 tsp salt
2/3 cup dry milk powder
1/2 cup coconut oil
1 pint sausage

Nutrition Info

Calories: 355.2

Fat: 22.4g

Carbohydrates: 28.7g

Protein: 10.9g

Directions

Add 1 cup water to biscuit mix and stir gently, just until incorporated but still slightly lumpy. Melt 1 TBSP oil in skillet and drop in 4 portions of dough, spreading each out to an even thickness. Cook over low heat about 6 minutes per side. Repeat with 1 TBSP oil and remaining 4 portions of dough. Remove from pan and keep warm. Add undrained pint of sausage to pan and 2 TBSP oil. Mix milk powder with 1.5 cups water in sausage jar, replace lid and shake well. Add flour mix to meat, stirring to incorporate. Add milk and stir until thickened and bubbly. Yields 1 quart gravy and 8 biscuits.

Serving Size: Makes 8 biscuits, top each with 1/2 cup sausage gravy.