

# Vegan Biscuits and Gravy

Fluffy vegan biscuits smothered in rich plant-based sausage gravy. This Southern comfort food classic is made entirely dairy-free and egg-free.

15 min

PREP

20 min

COOK

35 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 2 cup flour
- 1 cup butter
- 3 cup almond milk
- 1 cup sausage
- 1 tbsp baking powder
- 1 tsp baking soda
- 1 tsp granulated sugar
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp paprika

## Instructions

- 1 Make the biscuits**  
Preheat oven to 220°C (425°F). Line a baking sheet with parchment paper.
- 2** Whisk together 2 cups all-purpose flour, 1 tablespoon baking powder, 1 teaspoon salt, and 1 teaspoon sugar in a large bowl until evenly combined.
- 3** Cut 1/2 cup cold vegan butter into small cubes and work into the flour mixture with your fingertips until it resembles coarse crumbs with some pea-sized pieces, about 2-3 minutes.
- 4** Pour 3/4 cup cold plant milk into the flour mixture and stir gently with a fork just until the dough comes together, about 8-10 stirs. Do not overmix.

- 5 Drop 6 equal portions of dough onto the prepared baking sheet, spacing them 2 inches apart.
- 6 Bake for 15-18 minutes until tops are golden brown and biscuits have risen significantly. Remove from oven and keep warm.
- 7 **Prepare the gravy**

Heat 3 tablespoons vegan butter in a large skillet over medium heat until melted and bubbling, about 1 minute.
- 8 Add 8 oz crumbled vegan sausage and cook for 4-5 minutes, stirring frequently, until browned and heated through.
- 9 Sprinkle 1/3 cup all-purpose flour over the sausage and stir constantly for 2-3 minutes until the flour is golden and fragrant.
- 10 Gradually whisk in 2 1/2 cups plant milk, adding it slowly while whisking constantly to prevent lumps from forming.
- 11 Season with 1 teaspoon salt, 1/2 teaspoon black pepper, and 1/4 teaspoon paprika. Simmer for 3-4 minutes, stirring frequently, until thickened enough to coat the back of a spoon.
- 12 **Serve**

Split the warm biscuits in half horizontally and place on serving plates. Ladle the hot gravy generously over the biscuit halves and serve immediately.

## Tips

Keep vegan butter frozen for 10 minutes before cutting into flour—this creates the flaky layers that make biscuits tender and light.

Work the biscuit dough minimally once liquid is added. Overmixing develops gluten, resulting in tough, dense biscuits instead of tender ones.

Cook the flour roux for 2-3 minutes before adding liquid to eliminate raw flour taste and ensure smooth gravy consistency.

Whisk plant milk into the roux gradually and constantly to prevent lumps from forming in the gravy.

Use full-fat plant milk for richest gravy texture—light versions may produce thin, watery results.

Preheat your oven fully before baking biscuits to ensure proper rise and golden browning.

Season gravy generously with black pepper and salt—vegan versions often need more seasoning than dairy-based gravies.

Serve immediately while biscuits are warm and gravy is hot for the best texture and flavor experience.

