

Keto Biscuits & Gravy

Servings: 6 | Prep: 10 min | Cook: 20 min

Ingredients:

- 2 cups almond flour
- 2 tsp baking powder
- 2 large eggs
- ½ cup sour cream
- ¼ cup butter, melted
- Gravy: 1 lb sausage, 1 cup heavy cream, 2 oz cream cheese, pinch of xanthan gum

Instructions:

1. Preheat oven to 350°F (175°C).
2. Mix almond flour, baking powder, eggs, sour cream, and butter.
3. Drop spoonfuls on baking sheet, bake 15–18 min until golden.
4. Cook sausage in skillet, drain excess grease.
5. Add cream cheese + heavy cream, stir smooth.
6. Thicken with xanthan gum if needed, simmer 5 min.
7. Serve gravy over biscuits.