

## Cheesy Italian Gluten Free Biscuits

½ cup fine coconut flour  
5 tbs of grass fed butter, softened but not melted  
4 large pasture raised eggs  
½ tsp sea salt  
½ tsp garlic powder  
½ tsp baking powder  
3 tbs chopped fresh parsley  
½ cup fresh grated parmesan, divided  
dash of garlic salt

Preheat oven to 400°. Line baking sheet with parchment paper. Add ingredients in a mixing bowl, except half of parmesan and garlic salt. With a stick blender or hand mixer, mix until incorporated well. Using your hand make 8 balls and then gently flatten with a spoon. Top with remaining parmesan and dash each one with a little garlic salt. Bake for 15 – 20 minutes until tops are slightly brown.

Serve on top of Tuscan White Bean Kale Soup!

