

EVERYTHING *Herbal*

by Cheryl Jabz

www.EverythingHerbalbyCherylJabz.com

Fenugreek Herb Biscuits

BENEFITS

Savory, aromatic bread side.
Excellent with soups and stews.



INGREDIENTS

- 2 cups flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 1/4 tsp ground fenugreek
- 1/2 tsp dried rosemary
- 1/3 cup butter & 3/4 cup milk

INSTRUCTIONS

- 1 Preheat oven to 425°F (220°C).
- 2 Mix dry ingredients.
- 3 Cut in butter until crumbly.
- 4 Stir in milk and form dough.
- 5 Cut biscuits and bake 12–15 minutes.



*Love herbal
recipes?*

SCAN TO DISCOVER
MORE NOURISHING,
HERBAL RECIPES! ♥



**DOWNLOAD
THIS RECIPE**

Print • Save • Share