**Biscuits**

Preheat oven to 450.
Whisk together
3 c whole wheat flour
1 c white flour
5 t baking powder
1-11/2 t salt

Drop in
10-12 T coconut oil

Cut in the oil with 2 knives or a pastry blender. Cut until the pieces are pea size or smaller. Do not allow the oil to melt or become pasty.

Add all at once
1 3/4-2 c almond milk (or whatever milk you usually use)

Mix until dry ingredients are wet.

Drop with a spoon onto a baking sheet. Bake 12-15 minutes.

**Gravy**

In a saucepan over medium heat melt
6 T coconut oil

Stir in
4-6 T flour, depending on how thick you like your gravy

Cook, whisking or stirring constantly for several minutes.

Add
3 cups of vegetable broth
salt and pepper to taste

Cook, whisking or stirring, until the gravy is thickened

Stir in 6-7 chopped vegan sausages