**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