

Sweet Potato Biscuits by Lynn's Recipes



Lynn demonstrates how to make Sweet Potato Biscuits, a great accompaniment to breakfast or dinner. These go great with honey butter. From Paula Deen.

Ingredients:

- 1-1/4 cups all purpose flour
- 2 heaping Tablespoons sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup mashed cooked sweet potatoes
- 1/4 cup (1/2 stick) softened butter
- 2-4 Tablespoons milk (depending on the moisture of the potatoes)
- Melted butter for brushing tops of biscuits

Preheat oven to 450°. Grease or spray with cooking spray a baking pan.

Sift together flour, sugar, baking powder and salt. In a separate, large bowl, mix the sweet potatoes and butter. Add the flour mixture to the potato mixture and mix to make a soft dough. Then add milk a Tablespoon at a time to mixture and continue to cut in. Turn the dough out onto a floured board and toss lightly until the outside of the dough looks smooth. Roll the dough out to 1/2" thick and cut with a biscuit cutter. Place the biscuits on a greased pan and coat tops with melted butter. Bake for about 15 minutes.

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