

## Sweet Potato Biscuits

*Baking From My Home to Yours, by Dorie Greenspan*

### Ingredients

2 c. all-purpose flour (I used half whole-wheat flour)  
1 Tbsp baking powder  
1 tsp salt  
Pinch of ground cinnamon or freshly grated nutmeg  
2 Tbsp packed light brown sugar  
 $\frac{3}{4}$  stick (6 Tbsp) cold, unsalted butter, cut into 12 pieces  
29 oz. can sweet potatoes in light syrup, drained & mashed



### Directions

1. Whisk flour, baking powder, salt & spice together in a bowl. Add brown sugar & stir; make sure there are no lumps.
2. Drop in the butter, and, using your fingers, toss to coat it with the flour. Cut/rub the butter into the dry ingredients until mixture is pebbly.
3. Add sweet potatoes to the bowl, grab a fork, and toss until you've got a nice, soft dough. With your hands, gently knead 3-4 times, just enough to bring everything together. Lightly dust a work surface with flour, and turn out the dough. Pat the dough out with your hands until it is about  $\frac{1}{2}$  inch high.
4. Use a 2- to 2  $\frac{1}{4}$  inch biscuit cutter to cut as many biscuits as you can. Transfer biscuits to a greased baking sheet & cook in a 425 degree oven for 14-18 minutes, or until they are puffed and golden brown. Cool them on a rack about 10 minutes before serving.