

Sweet Potato Biscuits (sides)

Prep: 20 mins. Cook: 11 mins. Yields: 12 biscuits

Ingredients

- 2 c. all-purpose flour
- 4 tsp. sugar
- 3 tsp. baking powder
- 1 tsp. salt
- 1 tsp. cinnamon
- ½ tsp. ground nutmeg
- ¼ c. butter, cold, plus 2 T.
- 1 c. mashed sweet potatoes
- ½ c. half and half, cold

Instructions

1. Preheat oven to 400 degrees.
2. Lightly grease a baking sheet with 2 tablespoons of butter.
3. In a medium bowl, mix the first six ingredients.
4. Cut in the butter until the mixture resembles coarse crumbs.
5. In another medium bowl, combine the sweet potatoes and half/half, then stir it into the crumb mixture until a moist dough is formed.
6. Turn the dough mixture onto a lightly floured surface and gently knead the dough 8-10 times.
7. Pat or roll out the dough to 1 inch thickness.
8. Cut with a floured 2.5-inch biscuit cutter and place biscuits on the greased baking sheet. Repeat process until all dough is used. Should make about 12 biscuits.
9. Bake at 400 degrees for 9 to 11 minutes or until golden brown.

Serve with warm honey butter.

