

SWEET POTATO BISCUITS

Adapted from Food52.com

INGREDIENTS

1 ½ pounds sweet potatoes,
scrubbed clean

½ cup butter, cut into 5-6 pieces

2 cups unbleached all-purpose
flour

½ cup sugar, with 1 tablespoon
set aside

½ teaspoon salt

1 tablespoon baking powder

METHOD

Preheat oven to 425°. Line a baking sheet with parchment paper or a non-stick liner.

Pierce each sweet potato with sharp knife once. Place potatoes on baking tray and roast for 30-40 minutes, until a sharp knife pierces through potatoes easily. When in doubt, bake for 5-10 minutes more. They should be as easy to cut through as butter.

Remove potatoes from oven and reduce oven temperature to 375°. Let potatoes sit until just cool enough to handle, but still hot. Scoop flesh from slightly cooled potatoes into food processor or mixer bowl. Mix on medium until pureed.

Meanwhile, measure flour, sugar, salt and baking powder into separate bowl. Stir with a fork to combine.

Once potatoes are pureed, measure 1 ¾ cups of puree. (Set aside any remaining puree to add to pancakes, muffins, cookies, etc.) Place the 1 ¾ cups of puree back in mixing bowl with butter pieces, and mix on medium until the butter is melted and incorporated.

Add the dry ingredients slowly to the sweet potato mixture, until fully incorporated.

Turn dough onto large sheet of waxed or parchment paper. Place another sheet of paper on top and carefully pat dough into a rectangle that is one inch thick. Use well-floured 2 ½ inch cookie cutters of any shape to create biscuits. Gently lift cut biscuits off paper and onto baking sheet lined with parchment paper, flipping to release if necessary. Gather remaining dough, if necessary, pat to one-inch thickness and cut additional biscuits.

Bake biscuits at 375°, for 17-20 minutes, or until bottoms and edges begin to turn golden brown. Remove from oven and serve warm with butter.