

Sweet Potato Biscuits

written by The Recipe Exchange | February 1, 2018

Ingredients

2 cups flour
4 tsp. baking powder
1/2 tsp. salt
1 tbsp. brown sugar
1 pinch (each) cinnamon, nutmeg
1/4 cup unsalted butter
1/4 cup shortening
1/3 cup finely chopped pecans (optional)
1/2 cup evaporated milk or light cream
2/3 cup mashed cooked sweet potato

Directions

Preheat oven to 425°F. Sift together flour, baking powder, salt, brown sugar, salt, and spices. Cut in shortening and butter until mixture is mealy. Stir in chopped pecans.

Stir milk into mashed sweet potato and stir into dry flour mixture to form a soft dough. Knead very briefly on a lightly floured board and pat down to a thickness of 1/2-3/4 inch. Cut into 2-1/2 inch rounds with a cookie cutter. Pat extra dough out for extra biscuits. Bake until lightly golden, 12-15 minutes.