

- SKS -

## Sweet Potato Biscuits

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*Source: Some Kitchen Stories*

2 cups all-purpose flour, plus 1/4 cup  
1 tablespoon baking powder  
1 tablespoon granulated sugar  
1/2 teaspoon fine salt  
1/4 teaspoon baking soda  
1/2 teaspoon cinnamon (optional)  
Pinch of nutmeg (optional)  
3/4 cup whole milk  
1 cup baked, mashed sweet potato (about 1 medium potato)  
8 tablespoons unsalted butter (1 stick), frozen  
Heavy cream, for brushing the tops

- <sup>1</sup> Heat the oven to 400°F and arrange a rack in the middle. Combine all dry ingredients in a large mixing bowl and set aside. In a separate large bowl, mix together milk and mashed sweet potato until evenly combined.
- <sup>2</sup> Grate frozen butter through the large holes of a box grater and toss with dry ingredients until butter is coated. Add milk mixture and mix lightly until dough forms a shaggy mass.
- <sup>3</sup> Cover counter with 1/4 cup of flour and dust your hands (dough is very wet). Turn out mixture onto a floured surface and knead until it just comes together, about 30 seconds (the dough will not be smooth). Don't overwork the dough, it's very soft.
- <sup>4</sup> Pat into a circle and use a floured rolling pin to roll dough to a thickness of about 3/4 inch. Original recipe recommends 3-inch cutter but we found smaller biscuits handled easier. You should get about 8 large biscuits.
- <sup>5</sup> Place biscuits on a baking sheet, brush tops with heavy cream, and bake about 12 to 15 minutes, until the bottoms are golden brown.  
  
Serve with honey butter or makes an excellent egg sandwich. Would also be amazing with fried chicken. Or as a side on Thanksgiving. With apple butter. A sage and turkey sandwich. Basically a lot of stuff would be delicious on this.