



## Savory Sweet Potato Biscuits

Recipe by: Holly Clegg

### Ingredients:

- 1 (15 oz.) can sweet potatoes (yams), drained and mashed
- 4 Cups all-purpose baking mix
- 1 Tablespoon parsley flakes
- 1 Teaspoon Chef Paul Prudhomme's Poultry Magic
- $\frac{3}{4}$  Cup skim milk
- 3 Tablespoon margarine, softened

### Instructions:

Preheat oven to 450 degrees. In a large bowl, mix the mashed yams with the baking mix, parsley and Poultry Magic. Add milk and margarine to the mixture, stirring until blended. Roll on floured surface to 1-inch thickness. Cut with a 2-inch cutter or a glass and place on baking sheet. Bake for 10 to 12 minutes or until golden brown.

**Serving Size:** Makes 20 biscuits

**Cook Time:** 10-12 min