



Sweet Potato Biscuits

Created by Louisiana Sweet Potato Commission spokesperson, Holly Clegg

Ingredients:

- 2 ½ Cups all-purpose flour
- 1 Tablespoon baking powder Dash salt
- ¼ Cup sugar
- ¼ Teaspoon ground cinnamon
- ¼ Teaspoon ground nutmeg
- 2 Cups fresh sweet potatoes (yams), cooked and mashed or 2 (15 oz.) cans sweet potatoes, drained and mashed
- 4 Tablespoon light margarine, melted
- 1 Teaspoons vanilla

Instructions:

Preheat oven to 450 degrees. In large bowl, combine flour, baking powder, salt, sugar, cinnamon, and nutmeg; stirring well. In another bowl, combine sweet potatoes, margarine, and vanilla; add to flour mixture stirring just until dry ingredients are moistened. Sprinkle flour on a work surface (waxed paper). Turn dough out on floured surface and knead about ten times. Roll dough to 1/2-inch thickness; cut into rounds with 2 inch round cutter. Place rounds on baking sheet coated with nonstick cooking spray. Bake 12 to 15 minutes or until golden.

Serving Size: Makes 2 dozen

Cook Time: 12-15 minutes

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