



Sweet Potato Biscuits

1 cup of cooked sweet potatoes (red ones)
2 cups of selfrising flour
2 tablespoons of brown sugar
¼ cup of milk
½ cube of butter

Mix sweet potatoes and brown sugar in a mixer. Add milk until an applesauce-like puree has formed.

Combine flour, sweet potato puree and butter in the bowl and mix evenly with a fork or dough hook until a dough forms. Add milk if too stiff and flour if too thin.

Turn dough out onto a chef's dough sheet and knead five times and roll to just over ½ inch thick. Use a 2 inch cookie cutter to make individual biscuits. Dust the bottom of biscuits with flour, the tops with cinnamon, and place on an air-bake cookie sheet.

Preheat oven to 400 degrees and bake 12-14 minutes, or until done.