

THE CULINARY

Playground



Sweet Potato Biscuits

makes 4-5 biscuits

2/3 cup flour
2 teaspoons (packed) brown sugar
1 teaspoon baking powder
1/8 teaspoon baking soda
1/8 teaspoon salt
1/4 teaspoon pumpkin pie spice
2 1/2 tbsp butter, chilled and cut into small pieces, and 1 teaspoon butter, melted
1/4 cup cold mashed sweet potato
1 ounce whole milk
1/4 teaspoon granulated sugar

Preheat the oven to 400 degrees .

Line a large baking sheet with parchment. In a large bowl, whisk together the flour, brown sugar, baking powder, baking soda, salt and 1/8 tsp. pumpkin pie spice. Add the chilled butter and work into the dry mixture with your fingertips until finely blended.

In a medium bowl, whisk together the mashed sweet potato and milk. Pour the sweet potato mixture into the dry mixture and stir with a fork until the dough just comes together.

Turn out the dough onto a floured work surface; pat into an 8-inch round. Using a 2-inch cutter, cut out biscuits; transfer to the prepared baking sheet. Gather the scraps, pat out into a round and cut out additional biscuits; place on the baking sheet.

Brush the biscuits with the melted butter. Mix the granulated sugar with the remaining 1/8 tsp. pumpkin pie spice; sprinkle on the biscuits. Bake until puffed and golden, 15 minutes. Let cool for 10 minutes before serving.