

Spiced Sweet Potato Biscuits

A good use for leftover sweet potato or microwave a large one, peel and mash.

1 cup mashed, cooked
sweet potato
¼ cup sugar
1 egg
1 cup milk
3 cups flour
2 ½ tsp baking powder
1 ½ tsp. salt
Pinch nutmeg
½ teaspoon cinnamon
½ cup shortening

Combine sweet potato, sugar and egg, beating with fork until smooth. Stir in milk. Combine flour, baking powder, salt, cinnamon and nutmeg, cut in shortening until mixture resembles coarse crumbs. Add the sweet potato mixture and stir just until combined. Turn out onto well-floured surface and knead gently 10-12 strokes. Roll or pat to ~ ½ inch thick. Cut in 2 ½ inch rounds, rerolling scraps.

Place 1" apart on ungreased baking sheet and bake at 400 degrees 15-20 minutes until lightly browned.

Makes 16-18.

Submitted by Liz Davey adapted from gramdbabycakes.com