

Sweet Potato Biscuits

1 cup buttermilk
1 cup cooked mashed sweet potato, cooled
4 cups all-purpose flour
2 tablespoons baking powder
1 teaspoon salt
1 cup cold salted butter, cut into pieces
2 tablespoons fresh rosemary, finely chopped
butter, softened

Preheat oven to 425 degrees.

Stir together buttermilk and sweet potato. Set aside.

Using a whisk, combine flour, baking powder, and salt. Cut in butter until size of very small peas. Pour buttermilk mixture into flour. Add rosemary. Stir until all of flour is moistened.

Turn dough onto floured surface and knead dough 5 times. Using hands, pat dough until 3/4-inch thick.

Cut biscuits with a 3-inch round cutter. Place biscuits, touching each other, on a lightly greased baking sheet or Silpat.

Bake at 425 degrees for 12 minutes or until just slightly browned. Serve warm with butter.

Makes about 12 biscuits

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