

Satterfield's



SWEET POTATO BISCUITS

Preheat oven to 450°F. Prepare baking sheets with parchment paper or cooking release spray. (I prefer parchment paper.) Set aside.

INGREDIENTS

2 cups all-purpose flour
1 teaspoon Kosher salt
3 teaspoon baking powder
1 teaspoon baking soda
Sift all above dry ingredients together

2 tablespoons of finely chopped blanched/shocked parsley (optional)
2 tablespoons of finely chopped blanched/shocked chives (optional)
4 tablespoons cold unsalted butter, cut into small pieces (2 ounces)
1 cup leftover sweet potato casserole with marshmallows or
mashed baked sweet potatoes
 $\frac{1}{8}$ - $\frac{1}{4}$ cup milk (or more, if needed)

DIRECTIONS

Mix dry ingredients in food processor. Pulse butter into flour mixture until all butter has been blended into the flour. Process in the sweet potatoes to the flour mixture, just until fully combined with flour.

Add $\frac{1}{8}$ cup of milk to mixture. Add more milk, a tablespoon or two at a time, if necessary to achieve a ball of dough in your processor. Dough should be soft and smooth, not dry or too wet. If you end up with dough that is too wet and sticky, at a bit more flour so that it can be handle and rolled. If too dry, add more milk.

Roll dough on your lightly floured surface so that it is approximate $\frac{1}{2}$ inch thick. Cut in 2-inch rounds with a biscuit cutter. Place rounds on prepared baking sheet. Re-roll remaining dough and continue cutting rounds until all dough is used.

Bake for 9-10 minutes, or until biscuits are golden brown.

-If you don't have a food processor, you can prepare this recipe by hand or in a mixer with a paddle attachment. Simply do all the steps in a bowl. If by hand, combine butter with flour, use fingers, a fork or pastry blender to work the butter into the flour.

-If you don't use leftover sweet potato casserole (a casserole that has had sugar and marshmallows added to it) but use baked mashed sweet potatoes, I recommend adding 2 tablespoons of brown sugar to your dry ingredients.

Once baked and out of the oven, brush lightly with melted butter or honey or serve plain depending upon your preference.