

Paula Deen's Sweet Potato Biscuits with Rosemary

Internet Address:



- 1 1/4 cups all-purpose flour
- 2 tablespoons sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup sweet potato, cooked, mashed
- 1/4 cup unsalted butter (1/2 stick) softened
- 2 tablespoons milk, 2-4 tablespoons, depending on your batch and the weather
- 1 teaspoon fresh rosemary leaves, minced

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 10

1. Preheat the oven to 450 degrees F.
2. Make sure the sweet potatoes are at room temp (heat in microwave very briefly, if needed).
3. Sift together flour, sugar, baking powder and salt. In a separate, large bowl, mix the sweet potatoes, rosemary, and butter. Add the flour mixture to the potato mixture and mix to make a soft dough. Then add milk a tablespoon at a time and continue to cut in. Mix just enough to get the dough to hold together.
4. Turn the dough out onto a floured board and press lightly until the outside of the dough looks smooth. Pat the dough out to 1/2-inch thick and cut with a biscuit cutter. Place the biscuits on a greased pan and coat tops with melted butter. Add some additional rosemary to tops, if desired.
5. Bake for about 15 minutes. (Watch your oven: If the biscuits are browning too fast, lower the temperature.)

Per Serving (excluding unknown items): 121 Calories; 5g Fat (36.2% calories from fat); 2g Protein; 17g Carbohydrate; 1g Dietary Fiber; 13mg Cholesterol; 305mg Sodium. Exchanges: 1 Grain(Starch); 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.