

# SWEET POTATO BISCUITS

## Ingredients:

- 2.5 CUPS OF FLOUR
- ¼ CUP FIRMLY PACKED BROWN SUGAR
- 1 TABLESPOON OF BAKING POWDER
- ½ TSP SALT
- ¼ TSP CINNAMON
- ½ CUP BUTTER, SOFTENED
- 1 CUP MASHED SWEET POTATOES
- 3 ½ TALBESPPON MILK

PREHEAT OVEN TO 400 DEGREES  
LIGHTLY GREASE A BASKING SHEET

Please remember our team if you have family or friends who are wanting to buy or sell a home.

## WE APPRECIATE REFERRALS!

## DIRECTIONS:

In a mixing bowl combine flour, brown sugar, baking powder, salt and cinnamon then blend with slices of butter with mixer until crumbly. Add sweet potatoes and milk stirring with a fork until dry ingredients are moistened. Dough will be sticky. Turn dough onto a heavily floured surface and knead lightly 4 or 5 times. Roll dough to ¼ inch thickness and cut biscuit with a 1 ¼ inch round cutter. Place on the prepared baking sheet. Bake 10 - 12 minutes or until lightly browned.



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