

Sweet Potato Biscuits

Ingredients:

- 1 $\frac{3}{4}$ Cup All Purpose Flour
- 6 Tbsp Cold Butter
- 2 Tbsp Honey
- 2 $\frac{1}{2}$ Tsp Baking Powder
- $\frac{1}{2}$ Tsp Baking Soda
- $\frac{1}{3}$ Cup Cultured Buttermilk
- $\frac{3}{4}$ Cup Pureed Sweet Potato

Directions:

- 1- Preheat oven to 425 degrees.
- 2- Combine all the dry ingredients in a bowl and mix.
- 3- Cut the cold butter into cubes & cut the butter into the dry ingredients until the butter is completely mixed in & no chunks are left. (I like to do this in a standing mixer)
- 4- Add in the honey, pureed sweet potato, and buttermilk. Knead together (with your hands or the dough hook) until it is fully mixed together and begins to pull from the sides. The dough will be a little sticky. If it is too sticky add a tbsp of flour until the dough is just right.
- 5- Turn dough out onto a floured surface & using a rolling pin, roll the dough out to about $\frac{3}{4}$ - 1 inch in thickness.
- 6- Using your favorite cookie cutters (kids love dinosaur shapes!), cut out the shapes of the dough.
- 7- Repeat steps 5&6 until there is no dough left.
- 8- Place the biscuits on a parchment lined baking sheet.
- 9- Bake for 20-24 minutes or until the edges become golden. Serve with butter, honey, or apple butter.