

Sweet Potato Biscuits

Ingredients

1 3/4 cups all-purpose flour, plus more for kneading and shaping
2 tablespoons light-brown sugar
2 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
6 tablespoons chilled unsalted butter, cut into pieces, plus 1/2 tablespoon melted butter and more for pan
3/4 cup Sweet-Potato Puree, chilled (from 1 to 2 roasted sweet potatoes)
1/3 cup buttermilk

Instructions

Preheat oven to 425 degrees, with rack on lower shelf.

In a large bowl, whisk together flour, sugar, baking powder, salt, and baking soda. With a pastry blender or two knives, cut in butter until mixture resembles coarse meal, with some pea-sized lumps of butter remaining. In a small bowl, whisk together sweet potato puree and buttermilk; stir quickly into flour mixture until combined (do not overmix).

Turn out dough onto a lightly floured surface, and knead very gently until dough comes together but is still slightly lumpy, five or six times. (If dough is too sticky, work in up to 1/4 cup additional flour.) Shape into a disk, and pat to an even 1-inch thickness. With a floured 2-inch biscuit cutter, cut out biscuits as close together as possible. Gather together scraps, and repeat to cut out more biscuits (do not reuse scraps more than once)

Butter an 8-inch cake pan. Arrange biscuits snugly in pan (to help them stay upright). Brush with melted butter. Bake until golden, rotating once, 20 to 24 minutes. Makes 8.

From Everyday Food.