

Sweet Potato Biscuits Recipe: A Sweet and Savory Southern Treat

There are several reasons why this sweet potato biscuits recipe stands out from the rest:



OVEN
425°F

TIME
15 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 cup mashed sweet potatoes (cooked and cooled)
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 cup sugar (adjust to taste)
- 1/2 cup cold butter, cubed
- 3/4 cup milk (or buttermilk for extra tang)

DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 425°F (220°C). This high temperature is crucial for achieving that perfect rise.
- 2. Prepare : Sweet Potatoes:** If you haven't already, cook your sweet potatoes by boiling or baking them until tender. Once cooled, mash them until smooth.
- 3. Mix : Dry Ingredients:** In a large mixing bowl, combine the flour, baking powder, salt, and sugar. Whisk them together to ensure even distribution.
- 4. Add : Butter:** Cut in the cold butter using a pastry cutter or your fingers until the mixture resembles coarse crumbs. This step is essential for a flaky texture.
- 5. Incorporate : Sweet Potatoes:** Gently fold in the mashed sweet potatoes until just combined. Be careful not to overmix.
- 6. Add : Milk:** Gradually pour in the milk, mixing until a soft dough forms. If the dough is too sticky, add a little more flour.
- 7. Shape the : Biscuits:** Turn the dough onto a floured surface and gently pat it into a 1-inch thick rectangle. Use a biscuit cutter to cut out rounds.
- 8. Bake:** Place the biscuits on a baking sheet lined with parchment paper and bake for 15-20 minutes, or until golden brown.
- 9. Cool and : Serve:** Allow the biscuits to cool slightly before serving. They are best enjoyed warm!

TIPS FOR SUCCESS

Use Fresh Sweet Potatoes: For the best flavor, use fresh sweet potatoes rather than canned.

Roasting them enhances their natural sweetness.

Experiment with Flours: Try substituting half of the all-purpose flour with whole wheat flour for a nuttier flavor and added nutrition.

Add Spices: For an extra kick, consider adding a pinch of cinnamon or nutmeg to the dry ingredients.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-potato-biscuits-recipe-a-sweet-and-savory-southern-treat/>