

SWEET POTATO BISCUITS

Makes about 12 large biscuits

These biscuits are buttery, soft, and a beautiful bright orange color with the addition of sweet potatoes. They're fantastic on their own with some honey or blackberry jam, or covered in a hearty country gravy for a decadent holiday brunch. To make life easier, I make the sweet potato puree a day ahead and freeze the butter overnight.

5 cups All-purpose flour (plus more for “bench flour”)

2 tablespoons baking powder

2 tablespoons sugar

2 teaspoons salt

½ teaspoon baking soda

1 ¼ cup whole milk

1 ¾ cup sweet potato puree (see below)

½ pound butter, frozen (plus more butter for brushing on top)

1. To make the sweet potato puree, roast one sweet potato (approximately 8 to 10 ounces) in a 350-degree oven until the flesh is completely tender, about 30 to 45 minutes. You can test this by inserting a knife into the thickest part of the potato and it should go in without any resistance. Allow to cool, then peel the skins off. Puree the sweet potato in a food processor until “baby-food-like”. Allow to cool completely. (Note: Be sure to measure out the puree -- you may not need it all. The remainder can be frozen for another batch.)
2. In a large mixing bowl, whisk together all of the dry ingredients.
3. In a separate bowl, whisk together the milk and the sweet potato until smooth. Set aside.
4. Using a box grater, grate the frozen butter on top of the dry ingredients and gently toss together with your hands until the butter is coated.
5. Add the milk and potato mixture to the dry ingredients and lightly mix by hand, just until it comes together in a shaggy mass (it will be messy!).
6. Turn the dough out onto a lightly floured surface and gently knead/press together. It will not be smooth. Roll to about ¾ inch thick and cut to desired shape. (I cut squares so there is no waste.) Place biscuits on an ungreased baking sheet with the biscuits touching each other.
7. Chill the biscuits in the refrigerator. Meanwhile, melt about half of a stick of butter. Brush tops of biscuits with melted butter. Bake at 400 degrees for 12 to 15 minutes until golden; check center of sheet tray to make sure they are not doughy at all.