

# Sweet Potato Biscuits

-Makes 8 biscuits

From: *The Quick Recipe* (Cook's Illustrated)

2 cups (10 ounces) unbleached all-purpose flour, plus  $\frac{1}{4}$  cup for dusting the work surface

1 T. baking powder

1 tsp salt

1 (15-oz) can sweet potatoes in light syrup, drained

$\frac{1}{4}$  cup packed (1  $\frac{3}{4}$  ounces) dark brown sugar

$\frac{1}{2}$  tsp ground cinnamon

$\frac{1}{8}$  tsp freshly grated nutmeg

$\frac{3}{4}$  cup heavy cream

1. Adjust an oven rack to the middle position and heat the oven to 425 degrees. Line a baking sheet with parchment paper.
2. Whisk together 2 cups flour, the baking powder, and the salt in a large bowl
3. Mash the sweet potatoes with a fork or potato masher in a microwave-safe bowl. Add the brown sugar, cinnamon, and nutmeg and stir with a wooden spoon or rubber spatula to combine. Microwave on high power until the sweet potatoes are warmed through and the sugar is completely dissolved, 2  $\frac{1}{2}$  to 3 minutes. Stir to combine, add the cream, and whisk until somewhat smooth (there will be a few lumps) and homogeneous in color.
4. Add the sweet potato mixture to the dry ingredients and use a rubber spatula to combine. Transfer the dough to a work surface dusted with the remaining  $\frac{1}{4}$  cup flour. Gently knead the dough by hand until it comes together (it will be sticky), about 1 minute.
5. Pat the dough into a rough 8-inch circle. With a knife or bench scraper, cut the dough into 8 wedges (like a pie). Place the wedges on the parchment-lined baking sheet.

Bake until the biscuit tops are light brown, 22 to 25 minutes. Cool the biscuits on a wire rack for 10 minutes. Serve warm.