

BON APPETIT HON

bon appétit for enjoy your meal

Molly's Sweet Potato Biscuits

Orangette adaptation of Martha Stewart's recipe

- 1 3/4 cups all-purpose flour
- 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
- 3/4 cup chilled sweet potato puree (peeled, boiled or steamed, and mashed/pureed sweet potatoes)
- 1/3 cup buttermilk

In a large bowl, whisk together flour, brown sugar, baking powder, salt, and baking soda. With a pastry blender or two knives, cut in chilled butter until mixture resembles coarse meal. Whisk together chilled sweet potato purée and buttermilk in a small bowl and stir that quickly into flour mixture until combined but not overmixed.

Turn out dough onto a lightly floured surface and very gently knead a few times until dough comes together but is still slightly lumpy. If your 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. Flour a 2-inch biscuit cutter and cut out biscuits as close together as possible. Gather scraps together and repeat to cut out more biscuits. Do not reuse scraps more than once.

Preheat oven to 425 degrees, with rack on lower shelf. Butter or spray an 8-inch cake pan and arrange biscuits snugly in the pan. Brush biscuits with 1/2 tablespoon melted butter and bake for 20 to 24 minutes, until golden brown, rotating the pan once.

Yield: 8 to 10 biscuits.

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