

## *SWEET POTATO BISCUITS*

1 1/4 cups	all-purpose flour	1 cup	cold mashed sweet potatoes
1 Tbsp.	baking powder	1/4 cup	half and half
1/4 tsp.	ground cinnamon	2 Tbsp.	melted unsalted butter
1/4 tsp.	salt	1 Tbsp.	finely chopped parsley
1/8 tsp.	nutmeg	1/4 tsp.	garlic powder
1/4 cup	cold unsalted butter		

1. In a large bowl, sift together flour, baking powder, cinnamon, salt, and nutmeg. Cut butter into mixture using pastry cutter until mixture resembles coarse meal. Add sweet potatoes and half and half; stir until mixture comes together.
2. Transfer mixture to lightly floured board and knead about 30 seconds. Pat to about 1-inch thickness and cut into 2-inch circles using biscuit cutter.
3. Arrange on ungreased baking sheet. Bake at 425 F. about 15 minutes, until puffed and golden. Transfer to wire rack. Combine melted butter, parsley and garlic powder. Brush over hot biscuits. Serve biscuits warm.

**Makes 18 biscuits.**