

CUT ON DOTTED LINE FOR 4 X 6 RECIPE CARD



## Sweet Potato Biscuits

### Sweet Potato Biscuit. Makes 16 Biscuits

These directions are for 1 bag of Original Recipe Biscuit mix from Victorian House Scones<sup>LLC</sup>.

#### BAKING DIRECTIONS

**You will need: 3/4C (1 1/2 sticks) butter, 3/4 C cooked/mashed sweet potato, 1/4C (+ maybe 1 or 2T) buttermilk, 1/4t nutmeg.**

1. Mix **3/4C cooked/mashed sweet potato** with **enough buttermilk to equal one cup**. Mix and set aside.
2. Pour contents of bag into mixing bowl with **1/4t nutmeg**. Cut in **1 1/2 sticks chilled butter** until mixture is fine and crumbly.
3. Stir in **buttermilk/sweet potato mixture**. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times. (1 - 2T of extra buttermilk may be needed to form a soft ball.)
4. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4" thick.
5. Using a sharp knife, cut circle into eighths (or quarters if larger biscuits are desired). **Dough may be frozen at this point for later use.**
6. Place biscuits on parchment lined cookie sheets. Bake in preheated oven at **425 degrees** for **13-18 minutes** (time will vary with biscuit size). Top should be light golden brown when done.

Biscuit mix ingredients and nutritional information can be found on every bag and on our website. Freezing directions can be found on our directions page.



[victorianhousescones.com](http://victorianhousescones.com)

#### PRINTING INSTRUCTIONS

Printing on cardstock or heavy-paper is recommended. Don't have cardstock? Cut down a manilla folder to 8 1/2" x 11" size and feed the cut-down folder sheet into your printer. Be sure your printer is set to print out at 100%. Do not "scale down" or "fit to page".

#### GREAT GIFT IDEAS:

- ▶ Make a batch, place biscuits in a pretty lined box or basket. Trim out the extra recipe card on this sheet and attach to the package to give to a friend.
- ▶ Freeze some or all of a batch of dough. Package the frozen biscuits into a nice freezer container, and tuck the freezing directions in (so they know how to bake as they crave!)

CUT ON DOTTED LINE FOR 3 X 5 RECIPE CARD



## Sweet Potato Biscuits

### Sweet Potato Biscuits. Makes 16 Biscuits

These directions are for 1 bag of Original Recipe biscuit mix from Victorian House Scones<sup>LLC</sup>.

#### BAKING DIRECTIONS

**You will need: 3/4C (1 1/2 sticks) butter, 3/4C cooked/mashed sweet potato, 1/4C (+ maybe 1 or 2T) buttermilk, 1/4t nutmeg.**

1. Mix **3/4 cooked/mashed sweet potato** with **enough buttermilk to equal one cup**. Mix and set aside.
2. Pour contents of bag into mixing bowl with **1/4t nutmeg**. Cut in **1 1/2 sticks chilled butter** until mixture is fine and crumbly.
3. Stir in **buttermilk/sweet potato mixture**. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times. (1-2T of extra buttermilk may be needed here to form a soft ball)
4. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4" thick.
5. Using a sharp knife, cut circle into eighths (or quarters if larger biscuits are desired). **Dough may be frozen at this point for later use.**
6. Place biscuits on parchment lined cookie sheets. Bake in preheated oven at **425 degrees** for **13-18 minutes** (time will vary with biscuit size). Top should be very light golden brown when done.

Biscuit mix ingredients and nutritional information can be found on every bag and on our website. Freezing directions can be found on our directions page.



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