



Sweet Potato Bacon Biscuits

2013 Sweet Rewards Recipe Contest – Grand Prize Winner

Ingredients:

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon dark brown sugar
- 1 teaspoon kosher salt
- 3/4 teaspoon cream of tartar
- 1/4 teaspoon cayenne pepper
- 1/3 cup butter
- 1 cup cheddar cheese, shredded
- 1 cup whole milk
- 1/2 cup sweet potato, cooked and mashed
- 4 slices cooked bacon, coarsely chopped

Instructions:

Preheat oven to 450°. Line a large baking sheet with parchment paper and reserve. In large bowl, combine flour, baking powder, brown sugar, kosher salt, cream of tartar, and cayenne pepper. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Stir in cheddar cheese and bacon. Make a well in the center of flour mixture. In small bowl, combine milk and sweet potato. Add sweet potato mixture to flour mixture. Using a fork, stir just until combined. Turn out dough onto a well-floured surface. Knead gently for 12 strokes. Roll dough to a 3/4-inch thick rectangle. Cut into 8 square pieces. On reserved baking sheet, place biscuits one inch apart. Bake until lightly browned, 12 minutes. Serve warm with honey-butter or fruit preserves.

Credits:

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