

Why Sweet Potato Biscuits?

Sweet potatoes add a subtle sweetness and beautiful golden color to these biscuits. Combined with the savory ham and a hint of cayenne pepper, they create the perfect balance of flavors. It's comfort food at its finest—the kind that brings families together around the table. The best part? They're easier to make than you'd think. I promise!

INGREDIENTS

For the Biscuits:

- 2 medium sweet potatoes, peeled and cubed
- 3 cups self rising flour
- 2 Tablespoons sugar
- ¼ teaspoon salt
- ¼ teaspoon cayenne pepper
- 2 sticks butter, cubed
- 1 cup buttermilk
- 2 Tablespoons buttermilk

For the Filling & Sauce:

- 1 pound smoked Williamsburg ham, sliced
- ¾ cup honey
- 2 Tablespoons stone ground mustard

INSTRUCTIONS

Step 1: Prepare the Sweet Potatoes

In a medium saucepan, bring sweet potatoes and water to cover by 2" to a boil. Reduce to low heat and simmer for 10 minutes. Drain well and cool completely. Mash sweet potatoes and set aside. Should measure 1½ cups.

Step 2: Preheat & Prepare

Preheat the oven to 425 degrees. Line a large baking sheet with parchment paper.

Step 3: Make the Dry Mixture

In a large bowl, whisk together flour, sugar, salt and cayenne pepper. Using a pastry blender, cut cold butter until mixture is crumbly.

Step 4: Combine Wet Ingredients

In a small bowl mix together mashed potatoes and $\frac{3}{4}$ cups buttermilk. Add sweet potato mixture to flour mixture. Stir until moistened. Add remaining buttermilk. The dough will be sticky.

Step 5: Shape the Biscuits

On a lightly floured surface, knead the dough 2-3 times. Roll dough to $\frac{1}{2}$ " thickness. Using a 2 inch round cutter dipped in flour, cut dough in circles. Reroll left over dough and cut out more biscuits.

Step 6: Bake

Place on a prepared baking sheet. Brush top with melted butter. Bake until lightly browned, about 15 minutes.

Step 7: Fill with Ham

Using a serrated knife, cut biscuits in half and fill with ham.

Step 8: Make the Honey Mustard

In a small bowl, whisk together honey and stone ground mustard. Serve with biscuits.

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