

# Sweet Potato Biscuits

2½ cups self-rising flour

3 tablespoons sugar

½ cup cold unsalted butter, cubed

¾ cup mashed sweet potato, chilled

½ cup cold whole buttermilk

2 tablespoons unsalted butter, melted

Honey, to serve

Preheat oven to 425°. Line a rimmed baking sheet with parchment paper. Set aside.

In a large bowl, stir together flour and sugar. Using a fork, cut butter into flour until mixture resembles coarse crumbs with some pea-size pieces of butter remaining. Add sweet potato and buttermilk, stirring just until combined.

Turn dough out onto a well-floured surface. Shape dough into a flat log; fold into thirds, like a letter. Roll into a 10x9-inch rectangle. Using a 2½-inch round cutter dipped in flour, cut dough, without twisting cutter. Reroll scraps as needed. Place biscuits on prepared pan, spacing 2 inches apart. Brush tops with melted butter. Place pan with biscuits in freezer 10 minutes.

Bake until golden brown and cooked through, approximately 12 minutes. Drizzle with honey.