

# **Sweet Potato Cornmeal Biscuits**

No-Stick Cooking Spray

2 cups White Lily or Martha White All-Purpose Flour

1/2 cup White Lily or Martha White Self-Rising White Cornmeal Mix

2 teaspoons baking powder

1/8 teaspoon ground cinnamon

1/3 cup All-Vegetable Shortening, well chilled

2/3 cup mashed canned sweet potatoes

1/2 cup milk

3 tablespoons honey

1 tablespoon butter, melted

Heat oven to 400°F. Coat baking sheet with no-stick cooking spray.

Combine flour, corn meal mix, baking powder and cinnamon in large bowl; mix well. Cut in shortening with pastry blender or fork until mixture resembles coarse crumbs. Add sweet potatoes, milk and honey, stirring just until moistened.

Turn dough out onto heavily floured work surface. Knead lightly 5 times to bring dough together. Pat into a, 8 x 6-inch rectangle. Trim edges, if desired. Cut into 12 (2-inch) squares using a cookie cutter or dough scraper. Place on prepared baking sheet.

Bake 18 to 22 minutes or until golden brown. Remove from baking sheet to wire rack to cool. Brush tops with butter. Serve warm.

## **GLAZED SWEET POTATO BREAKFAST BISCUITS**

Whisk 3/4 cup powdered sugar and 1 tablespoon milk in small bowl until smooth. Drizzle over warm biscuits. Sprinkle evenly with 2 tablespoons chopped pecans.