

Sweet Potato & Sage Biscuits with Maple Butter

Prep Time: 15 min

Cook Time: 15 min

Serves: 8–10 biscuits

Ingredients:

- 2 medium sweet potatoes, baked and peeled
- 2 cups all-purpose flour
- 1 tbsp baking powder
- 1 tsp salt
- 1 tbsp fresh sage, finely chopped
- 1 stick (½ cup) cold butter, cubed
- ½ cup buttermilk (plus more if needed)

For Maple Butter:

- ¼ cup softened butter
 - 2 tbsp maple syrup
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Instructions:

1. Prepare the Sweet Potatoes

- Scoop the flesh from baked sweet potatoes into a bowl and mash until smooth.

2. Make the Biscuit Dough

- In a mixing bowl, whisk together flour, baking powder, salt, and chopped sage.
- Cut in the cold butter using a pastry cutter or fork until the mixture resembles coarse crumbs.

3. Add the Sweet Potato

- Gently fold in the mashed sweet potato and buttermilk. Mix just until a soft dough forms—do not overmix.

4. Roll and Cut Biscuits

- Lightly flour your surface and roll the dough to about 1 inch thick.
- Cut out biscuits using a cutter or glass.

5. Bake the Biscuits

- Preheat oven to 400°F (convection bake recommended).
- Place biscuits on a lined baking sheet and bake for 12–15 minutes, or until golden brown.

6. Make the Maple Butter

- While biscuits bake, whip together softened butter and maple syrup until light and fluffy.

7. Finish and Serve

- Remove biscuits from oven and brush tops with melted butter.
- Serve warm with a dollop of maple butter.