

Sweet Potato Sage Biscuits

Prep Time: 20 minutes

Bake Time: 15–18 minutes

Serves: 6–8

These biscuits are flaky, flavorful, and perfect on their own or with a pat of butter and honey. The combination of creamy sweet potato and fresh sage makes them a fall favorite.

Ingredients:

- 1 cup mashed roasted sweet potato (about 1 medium sweet potato)
 - 2 cups all-purpose flour
 - 1 tbsp baking powder
 - 1/2 tsp baking soda
 - 1/2 tsp salt
 - 1 tbsp finely chopped fresh sage (or 1 tsp dried)
 - 6 tbsp cold unsalted butter, cubed
 - 1/2 cup buttermilk (plus extra for brushing)
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Instructions:

1. Prepare the Oven

Preheat your **Monogram ZTS90DPSNSS** to **425°F** using **convection bake mode**. This ensures even heat and quick lift—ideal for fluffy biscuits with a golden edge.

2. Make the Dough

- In a large bowl, whisk together flour, baking powder, baking soda, salt, and sage.
- Cut in the cold butter using a pastry cutter or your fingers until the mixture resembles coarse crumbs.
- Stir in the mashed sweet potato and buttermilk until just combined. Do not overmix.

3. Shape the Biscuits

- Turn dough onto a floured surface and gently pat into a 1-inch-thick rectangle.
- Fold the dough in half and pat it out again—repeat once or twice for layers.
- Use a biscuit cutter or glass to cut out biscuits, and place them on a parchment-lined baking sheet.

4. Bake

- Brush tops with buttermilk for a golden finish.
- Bake in the Monogram convection oven for **15–18 minutes**, until puffed and lightly browned.

5. Serve Warm

These are best straight from the oven—serve with whipped butter, maple glaze, or cranberry jam. Bonus: they reheat beautifully using the oven's **Precision Warm mode**.