

# Our State eats

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## Sweet Potato Biscuits with Country Ham

Yield: 15 (2½-inch) biscuits.

- 2½ cups all-purpose flour
  - 1 tablespoon baking powder
  - 1 teaspoon fine sea salt
  - ¼ cup packed light brown sugar
  - ¾ teaspoon ground cinnamon
  - ½ teaspoon ground ginger
  - ½ teaspoon ground allspice
  - ½ teaspoon ground mace or nutmeg
  - ½ cup vegetable shortening
  - 1 cup baked sweet potato purée
  - 1 cup heavy cream
- Additional all-purpose flour, for rolling  
Country ham, sliced paper-thin

Preheat the oven to 350°. Line a baking sheet with parchment paper or a silicone baking mat.

Mix together the flour, baking powder, salt, brown sugar, cinnamon, ginger, allspice, and mace in a large bowl. Use a pastry blender or your fingertips to work in the shortening until the mixture is crumbly.

Stir together the sweet potato purée and cream in a small bowl. Pour into the flour mixture and stir only until the dough comes together and pulls in all of the dry ingredients.

Pour the dough onto a lightly floured surface and gently knead until smooth and supple, about 8 turns. Roll or pat the dough to a ¾-inch thickness. Stamp out the biscuits with a round cutter. If the dough sticks, dip the cutter into some



flour. Push the cutter straight down without twisting so that the biscuits can rise to their full potential. Place the biscuits on the prepared baking sheet. Gather, roll, and cut the dough scraps.

Bake until the biscuits are firm and spring back when lightly touched on top, about 20 minutes. Transfer to a wire rack to cool to room temperature. Store at room temperature in an airtight container overnight before serving. (These biscuits are not great served warm.)

Serve with room-temperature, paper-thin slices of country ham.

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