

Our State eats

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Sweet Potato Biscuits *with Herb Butter*

Yield: 5 large biscuits.

- 1 cup all-purpose flour, plus extra for dusting
- 3 teaspoons baking powder
- ½ teaspoon salt
- 3 tablespoons vegetable shortening
- 1 cup mashed sweet potatoes, chilled (about 2 potatoes)
- ¼ cup whole buttermilk
- 2 tablespoons unsalted butter, melted

For the butter:

- 4 tablespoons unsalted butter, softened
- 1 tablespoon chives, chopped
- 3 basil leaves, chopped
- 1 sprig parsley, chopped

Preheat oven to 450°.

In a medium bowl, sift together dry ingredients. Cut shortening into the dry mixture until it resembles coarse sand. Fold in sweet potatoes and buttermilk until well combined.

On a flour-dusted cutting board, knead dough lightly to form a soft ball. Using light pressure, roll dough into a 1-inch-thick round. Cut dough into 4-inch rounds and place on a parchment-lined baking sheet. Brush dough with melted butter. Bake for 12 minutes or until lightly browned.

For the butter: Mix together butter and herbs. Serve at room temperature.



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