



Gammy's House Recipes

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SWEET POTATO ANGEL BISCUITS

Ingredients:

1 package quick active dry yeast
1/4 cup warm water (105°-115°)
1 tablespoon sugar
2 cups Original BISQUICK Baking Mix
3/4 cup cooked and mashed or vacuum-pack sweet potatoes

Directions:

Dissolve yeast in warm water in medium bowl. Stir in sugar. Stir in BISQUICK and sweet potatoes until soft dough forms. Gently smooth dough into ball on surface sprinkled with BISQUICK. Knead 10 times. Roll 1/2 inch thick. Cut with 2-inch biscuit cutter dipped into BISQUICK. Place on ungreased cookie sheet. Let rise uncovered in warm place about 30 minutes or until soft and puffed. Heat oven to 425°. Bake 6-8 minutes or until golden brown.
Yield: 15 biscuits