

Sundogs Sweet Potato Biscuits

Ingredients

- 2 C AP flour
- ¼ t ground cinnamon
- 2 T packed brown sugar
- 4 t baking powder
- ½ C vegan butter
- 1.5 C mashed sweet potatoes

Orange Honey Butter (optional)

- ½ C vegan butter
- 4 T honey
- 2 t grated orange peel

Directions

- Preheat the oven to 450F.
- Combine dry ingredients in a large bowl. Cut in butter with a pastry blender or 2 knives until butter is the size of peas. Add sweet potatoes, stirring just until flour is moistened and dough holds together.
- Turn dough onto a lightly floured surface. Knead gently 2-3 times. Pat or lightly roll to about ½" thickness. Cut biscuits using a floured 2 or 2.3" cutter; gather remaining dough and repeat. Scraps can be baked as a snack.
- Place biscuits on a baking sheet with sides touching for soft, southern style biscuits, or not touching for crisper sides.
- Bake for 10-12 minutes or until the tops are browned.
- Optional: Combine butter, honey and orange peel until smooth. Serve with warm biscuits.

Yield: 8-10 biscuits, depending on size of the biscuit cutter