

Title: Sweet Potato Biscuits & Gravy

Chef: Adam

Ingredients

<input type="checkbox"/> 2 cups all-purpose flour	<input type="checkbox"/> 1 Tbsp baking powder
<input type="checkbox"/> 1 Tbsp granulated sugar	<input type="checkbox"/> 0.5 tsp salt
<input type="checkbox"/> 0.25 tsp baking soda	<input type="checkbox"/> 0.75 cup whole milk
<input type="checkbox"/> 1 cup mashed sweet potato (1 medium)	<input type="checkbox"/> 8 Tbsp unsalted butter, frozen
<input type="checkbox"/> 1 Tbsp heavy cream (for brushing)	<input type="checkbox"/> 0.5 lb sausage
<input type="checkbox"/> 2 Tbsp unsalted butter (gravy)	<input type="checkbox"/> 2 Tbsp all-purpose flour (gravy)
<input type="checkbox"/> 2 Tbsp maple syrup	<input type="checkbox"/> 2 tsp black pepper
<input type="checkbox"/> 0.75 cup whole milk (gravy)	<input type="checkbox"/> 2 Tbsp heavy cream (gravy)

Steps

1. Preheat oven to 400°F.
 2. Mix dry biscuit ingredients: flour, baking powder, sugar, salt, baking soda.
 3. In a separate bowl, mix whole milk and mashed sweet potato.
 4. Grate frozen butter and toss with dry ingredients.
 5. Add milk-sweet potato mixture; stir gently until a shaggy dough forms.
 6. Turn onto floured surface; knead briefly (~30 sec).
 7. Roll to 3/4-inch thickness.
 8. Cut biscuits with a 3ish-inch cutter.
 9. Place on baking sheet; brush tops with heavy cream.
 10. Bake 12–15 minutes, until bottoms are golden.
 11. GRAVY TIME!
 12. Brown sausage in a pan; pour off grease.
 13. Add 2 Tbsp butter; melt.
 14. Add 2 Tbsp flour; cook 1 minute, stirring constantly.
 15. Add maple syrup and black pepper.
 16. Slowly add 3/4 cup whole milk, stirring as it thickens.
 17. Add 2 Tbsp heavy cream; mix.
 18. Adjust seasoning (usually unnecessary).
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Notes

Serve biscuits smothered in gravy.