



# Sweet Potato Biscuits

*Yield - 30 dozen, 360 servings*

## **Ingredients**

7 lb chilled butter  
21 lb **canned sweet potatoes**, drained  
9 lb sugar  
2 lb pastry flour  
1 lb baking powder  
1 ½ oz baking soda  
15 lb pastry flour

## **How to Prepare**

1. Combine, in a mixer bowl, on low speed, the butter, sweet potatoes, and sugar.
2. Sift and add the flour, baking powder, and baking soda; mixing slightly on low speed.
3. Sift second amount of flour and add gradually. DO NOT BEAT.
4. Roll out dough to ½" thickness and cut biscuits 2" in diameter.
5. Lay out onto oiled baking pan.
6. Bake at 350° F convection oven for 25 to 30 minutes.

## **Nutrition Information for each serving:**

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Calories = 213	Cholesterol = 19mg	Sugar = 15g	Calcium = 60mg
Calories from fat = 66	Sodium = 242mg	Protein = 2g	Iron = 1.8mg
Total Fat = 7.4g	Total Carbohydrate = 34g	Vitamin A = 255RE	
Saturated Fat = 4.4g	Dietary Fiber = 1g	Vitamin C = 2mg	

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Recipe provided by Don Trumble, an independent source from the Washington County Board of Education, Hagerstown, Maryland. (Note: This recipe has not been standardized or tested by USDA).

Recipe Category:  
Key USDA Commodity:  
Food Group:  
Fact Sheet Database:  
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Desserts  
Sweet Potatoes, Canned.  
Fruits and Vegetables.  
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