

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.

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----- **Nutrition Information for each serving:** -----

Calories = 213
Calories from fat = 66
Total Fat = 7.4g
Saturated Fat = 4.4g

Cholesterol = 19mg
Sodium = 242mg
Total Carbohydrate = 34g
Dietary Fiber = 1g

Sugar = 15g
Protein = 2g
Vitamin A = 255RE
Vitamin C = 2mg

Calcium = 60mg
Iron = 1.8mg

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:
USDA Commodity:
Food Group:
Fact Sheet Database:
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Desserts.
Sweet Potatoes, Canned.
Fruits and Vegetables.
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Last Updated: 10/26/00

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