

# Teacher Sweetpotato Recipe Sheet

## Kelly's Restaurant Signature Sweetpotato Biscuit Recipe

Ingredients:

6 cups Sweetpotatoes (steamed or boiled)

3/4 cup of Water

4 cups of Light Brown Sugar

6 cups of Bisquick Mix

Cool and peel sweetpotatoes. Mix together potatoes, brown sugar, Bisquick and water. Combine ingredients thoroughly (this mixture will be more moist than regular biscuits). Flour tabletop and roll biscuit mixture to a 1/2" thickness and proceed to cut with a 2 1/2" cutter. Place on a greased sheet pan.

Bake in a preheated oven at 350 degrees for 16 to 18 minutes.

Yield: 5 dozen. Serve with fresh butter and enjoy.

"Sweetpotato Biscuit Recipe." Kelly's Outer Banks Restaurant & Tavern, 4 Nov. 2013, [kellysrestaurant.com/sweet-potato-biscuit-recipe/](http://kellysrestaurant.com/sweet-potato-biscuit-recipe/).

## Whipped Sweetpotato Recipe

Total: 55 min 45 min

Prep: 10 min

Cook: 45 min

Yield: 10 to 12 servings

Level: Easy

### Ingredients

- 4 large sweetpotatoes, scrubbed
- Kosher salt and freshly ground black pepper
- 2 cups heavy cream
- 2 bay leaves
- 1/2 teaspoon ground cinnamon
- Pinch freshly grated nutmeg
- 1/2 orange, zested
- 2 tablespoons brown sugar
- 1 tablespoon unsalted butter

### Directions

Preheat the oven to 350 degrees F.

Prick the sweetpotatoes all over with a fork, drizzle with olive oil and season with salt and pepper. Put them in a roasting pan and roast for 45 minutes until they are very soft. Remove the pan from the oven.

In a small sauce pot, over low heat, heat the cream with the bay leaves, then keep warm until ready to puree potatoes. Discard the bay leaves before adding to potatoes.

When the potatoes are cool enough to handle, scoop the flesh into the bowl of a food processor. Season with salt, cinnamon, nutmeg, orange zest, and brown sugar. Add cream and 1 tablespoon of butter and puree until super smooth.

Florence, Tyler. "Whipped Sweet Potatoes." Food Network, [www.foodnetwork.com/recipes/tyler-florence/whipped-sweet-potatoes-recipe-1917579](http://www.foodnetwork.com/recipes/tyler-florence/whipped-sweet-potatoes-recipe-1917579).