



Spiced Sweet Potato Holiday Biscuits

The Heart of the Biscuit

Let's talk about sweet potatoes. They are the heart of this biscuit. They make it soft and sweet. I always use the orange-fleshed ones. Their color is like a sunset.

Mashing them is my favorite part. It feels like I'm mixing sunshine into a bowl. The warmth from your hands helps blend everything. Doesn't that smell amazing? It smells like earth and sugar.

A Little Story from My Kitchen

My grandson once called these "pie biscuits." He was five. He took one

bite and his eyes got wide. He said, "Grandma, you put pie inside bread!" I still laugh at that.

That's the magic. It feels like a treat, but it's for your breakfast table. This matters because food should bring a little joy. A simple biscuit can make a morning special.

Why the Spices Matter

We add cinnamon. Just a teaspoon. It is not for heat. It is for warmth. It hugs the sweet potato flavor. It makes it feel cozy.

Fun fact: cinnamon was once a gift for kings! Can you imagine? Now we all can have it. That is a wonderful thing. Do you have a favorite spice that makes you feel cozy?

The Gentle Touch

Now, the dough. You must be gentle. Stir just until it comes together. Too much mixing makes tough biscuits. We want them fluffy and light.

If the dough feels dry, add a splash of milk. Sweet potatoes hold different amounts of water. This matters because cooking is about feeling, not just following. Trust your hands. They will know.

Sharing the Warmth

When they bake, your whole house will smell like holidays. That golden brown top is your sign they are ready. Let them cool just a minute.

Then, break one open. The steam rises. Spread a little butter on it. The butter will melt into all the little holes. What is your favorite thing to eat with a warm biscuit? Tell me, I love to know.

Ingredients:

Ingredient	Amount	Notes
all-purpose flour	1 1/4 cups	
granulated sugar	1 tablespoon	
brown sugar	1 tablespoon	
ground cinnamon	1 teaspoon	
baking powder	4 teaspoons	
salt	1/2 teaspoon	
mashed cooked sweet potatoes	3/4 cup	cooled slightly
butter, softened	1/4 cup (1/2 stick)	as needed based
milk	2 to 4 tablespoons	on potato moisture



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Instructions

Step 1: First, cook your sweet potato. Boil chopped pieces until very soft. Drain them well and mash until smooth. Let the mash cool a bit. I like to do this the night before. (A dry mash makes better biscuits than a wet one.)

See also [Festive Fig and Blue Cheese Salad with Port Glaze](#)

Step 2: Now, heat your oven to 425°F. Line your baking sheet with parchment paper. This little step saves so much scrubbing later. I can still hear my grandma saying, “Prepare your stage, dear.”

Step 3: Mix all your dry friends in a bowl. That’s flour, both sugars, cinnamon, baking powder, and salt. Whisk them up good. This makes sure every bite has a hint of spice. Doesn’t that smell amazing already?

Step 4: In a bigger bowl, blend the cool mash with soft butter. Mix until it’s all orange and creamy. This is the heart of your biscuit. What other vegetable makes dough such a happy color? Share below!

Step 5: Gently stir the dry mix into the sweet potato. It will form a soft dough. If it seems dry, add a splash of milk. (Too much milk makes them tough, so go slow.) Then knead it just five or six times.

Step 6: Pat the dough out flat, about an inch thick. Use a cup to cut your biscuits. Place them on your sheet. Give their tops a little brush with melted butter. This makes them golden and lovely.

Step 7: Bake for about 20 minutes. Your kitchen will smell like the holidays. Let them cool just a minute before serving. I still laugh at how fast my grandchildren snatch them. They are best shared warm.

Creative Twists

Savory Herb: Skip the cinnamon and sugar. Add a teaspoon of rosemary and black pepper.

Sweet Glaze: Mix powdered sugar and orange juice for a zesty drizzle on top.

Nutty Crunch: Press chopped pecans into the biscuit tops before baking.

Which one would you try first? Comment below!

Serving & Pairing Ideas

These biscuits are a cozy meal all by themselves. I love them split open with a pat of honey butter. For supper, serve one next to a bowl of warm soup. A little bowl of apple butter for dipping is also perfect. For a drink, hot spiced apple cider is my favorite. For the grown-ups, a glass of creamy bourbon eggnog pairs wonderfully. Which would you choose tonight?



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Keeping Your Biscuits Cozy

These biscuits stay fresh for two days at room temperature. Just tuck them into a sealed container. For longer storage, the freezer is your friend.

See also [Frosted Dutch Apple Christmas Crisp](#)

Let the biscuits cool completely first. Then wrap each one tightly in plastic wrap. Pop them all into a freezer bag. They will keep for a month.

I once forgot to wrap them well. They tasted like my freezer smelled! A good seal keeps flavors pure. Batch cooking means a treat is always ready.

To reheat, warm them in a 350°F oven for 10 minutes. This brings back their soft inside. It also makes the outside a little crisp again.

Having food ready matters on busy days. It brings a little comfort without the work. **Have you ever tried storing biscuits this way? Share below!**

Simple Fixes for Perfect Biscuits

First, your dough might feel too sticky. This happens if your sweet potato is very moist. Just add a little more flour to your hands.

Second, the biscuits could be tough. This comes from over-kneading the dough. I remember when I kneaded mine like bread. They were little bricks!

Handle the dough gently. Mix just until it comes together. This keeps them tender and light. Good texture makes every bite a joy.

Third, they might not rise well. Your baking powder could be old. Test it by mixing a teaspoon with hot water. It should bubble up fast.

Fresh leavening gives you a fluffy biscuit. That lovely rise makes them special. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes! Use a good gluten-free flour blend. The one with xanthan gum works best here.

Q: Can I make the dough ahead? A: You can. Shape it, cut the biscuits, and freeze them on a tray. Bake straight from the freezer, adding a few minutes.

Q: What can I use instead of butter? A: You can use solid coconut oil. The flavor will be a little different, but still good.

Q: Can I double the recipe? A: Absolutely. Doubling works perfectly for a bigger crowd. Just mix everything in a very large bowl.

Q: Any optional tips? A: A pinch of nutmeg adds warmth. *Fun fact: Sweet potatoes are roots, not potatoes!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these spiced biscuits. The smell in your kitchen will be wonderful. It reminds me of my own grandmother's house.

Cooking is about sharing stories and food. I would love to hear your

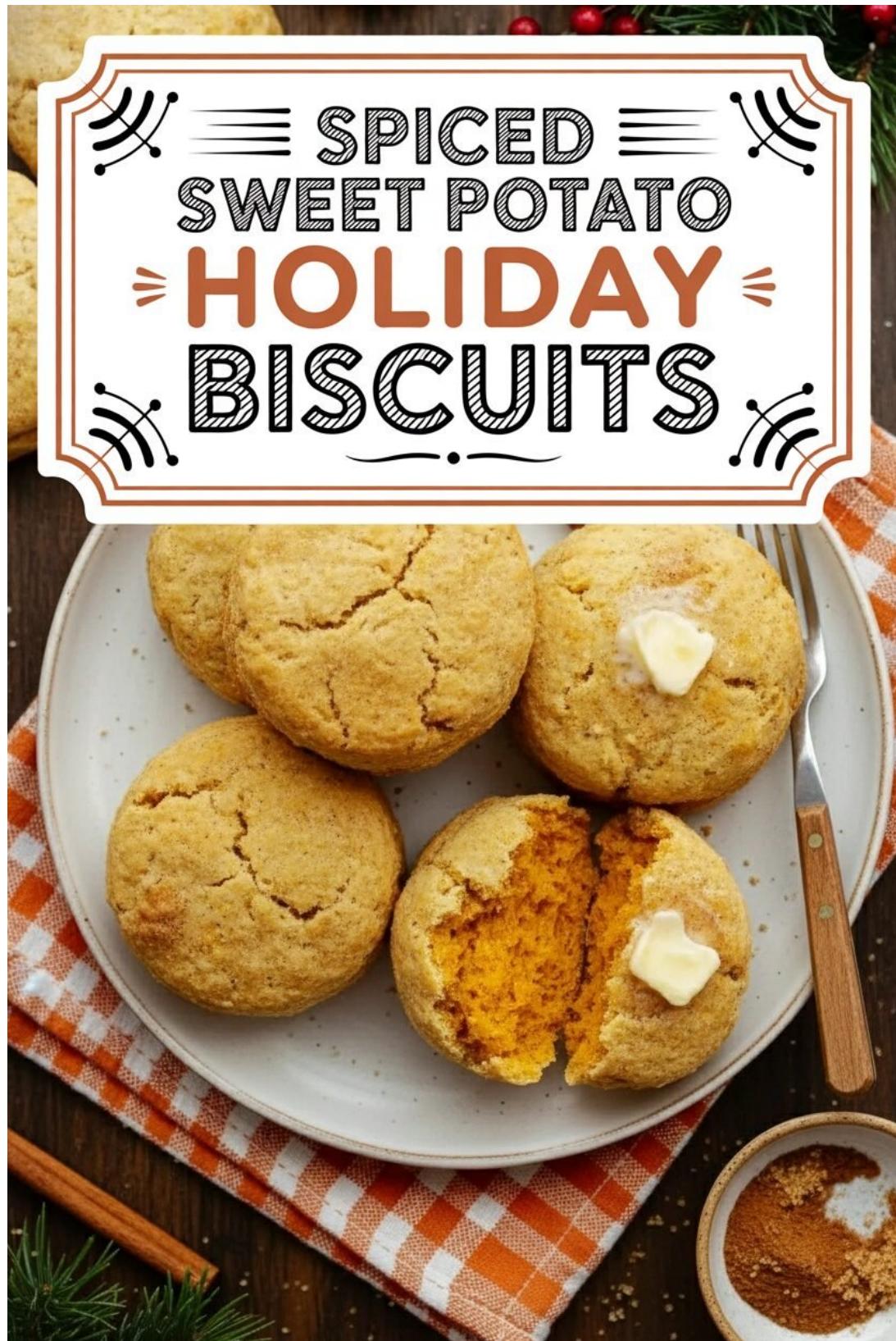
story. Tell me all about your baking adventure.

See also [Garlic Shrimp Angel Hair Noel](#)

Have you tried this recipe? Please tell me how it went in the comments. Your notes make my day brighter.

Happy cooking!

—Elowen Thorn.



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Author: Elowen Thorn



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Cooking Method:[Baking](#)



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Cuisine:[American](#)



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Difficulty: **Beginner**

Prep time: **30 minutes**



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Cook time: **22 minutes**

Rest time:



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Total time: **52 minutes**



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Servings: 8 biscuits



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Calories: **180 kcal**

Best Season: Summer

Description

Warm, spiced, and perfect for the season, these sweet potato biscuits

are a delightful holiday treat.

Ingredients

- 1 1/4 cups all-purpose flour
- 1 tablespoon granulated sugar
- 1 tablespoon brown sugar
- 1 teaspoon ground cinnamon
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup mashed cooked sweet potatoes
- 1/4 cup (1/2 stick) butter, softened
- 2 to 4 tablespoons milk, as needed based on potato moisture

Instructions

1. Prepare the Sweet Potatoes: In a large pot, bring water to a boil. Add peeled and chopped sweet potatoes. Cook for 20 to 25 minutes or until fork-tender. Drain thoroughly and mash until smooth. Allow the mashed sweet potatoes to cool slightly before using.
2. Preheat the Oven: Preheat the oven to 425°F (220°C). Line a baking sheet with parchment paper to prevent sticking.
3. Mix the Dry Ingredients: In a medium bowl, sift together the all-purpose flour, granulated sugar, brown sugar, ground cinnamon, baking powder, and salt. Ensure the mixture is well combined and free of lumps.
4. Combine Sweet Potatoes and Butter: In a separate large bowl, blend the mashed sweet potatoes with the softened butter until well incorporated.
5. Form the Dough: Gradually add the sifted dry ingredients into the sweet potato mixture. Stir gently until a soft dough begins to form.

If the dough appears dry or crumbly, add milk one tablespoon at a time until the dough is cohesive yet soft.

6. Knead and Shape the Dough: Transfer the dough onto a lightly floured surface. Knead gently five to six times, just until the dough comes together. Pat the dough into a disk approximately 1 inch thick.
7. Cut the Biscuits: Using a floured 3-inch biscuit cutter, cut out biscuits and place them onto the prepared baking sheet. Re-roll any remaining dough as needed to cut additional biscuits.
8. Bake the Biscuits: Lightly brush the tops of the biscuits with melted butter for added flavor and color. Bake in the preheated oven for 20 to 22 minutes or until the biscuits are golden brown and cooked through.

Notes

For best results, ensure your sweet potatoes are well-drained and mashed smoothly. Do not over-knead the dough to keep the biscuits tender.

Keywords:Sweet Potato, Biscuits, Holiday, Thanksgiving, Christmas, Side