



## Bay Haven Inn's Sweet Potato Biscuits Created by Jim Holloway, InnKeeper



### **Ingredients:**

2 cups Virginia sweet potatoes (cooked and mashed)  
9 Tbls melted butter  
1/2 cup milk  
1/2 tsp cinnamon  
1/4 tsp ginger  
1/8 tsp all spice  
2 cup of sifted flour  
1/4 c brown sugar  
1 tsp salt  
5 tsp baking powder  
Thinly shaved Virginia Country Ham (optional)

## Directions:

- 1) Add melted butter to sweet potato, next add milk and sugar
- 2) Combine dry ingredients together (flour, salt, baking powder)
- 3) Fold the wet ingredients to dry ingredients and do not over mix, just enough to hold together.
- 4) Dust a pastry board, divide dough in half and work with one 1/2 at a time. Spread out dough to 1/2 inch thickness and flip over to dust it with flour again.
- 5) Take 2 inch biscuit cutter, dip in flour and cut in first biscuit, repeat process making sure to dip in flour each time.

Bake at 450 for 15-20 minutes, watch closely varies based on oven.

Makes 48

We serve with a thinly shaved Edwards Virginia country ham and add a light layer of our homemade ginger fig or peach pepper jam to create the perfect bite.

\* I am not sure where adding the country ham came into the picture but it is definitely the perfect mate to the Sweet Potato biscuit, add our homemade Ginger Fig or peach pepper jam and you have created the perfect, most memorable bite!

*Recipe derived from the Thomas Jefferson's original Sweet Potato Biscuits served at City Tavern and Susie H. Mapp, Eastern Shore homemaker.*

Questions? We are happy to help!

Email us: [Tammy@bayhaveninnbnb.com](mailto:Tammy@bayhaveninnbnb.com) Call at: 757-331-2838

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