

SweetPotato Recipes

We are starting a page for sweetpotato recipes. If you have a great one you would love to share, send it to us and we'll include it here.

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SweetPotato Angle Biscuits

Ingredients:

3 Cups mashed cooked sweet potatoes
3 pkg dry yeast
3/4 c. warm water
7 1/2 c. flour
1 tbsp baking powder

1 tbsp salt
1 1/2 c. sugar
1 1/2 c. shortening

Directions:

Wash Sweet Potatoes; bake until done approximately 1 hour. Cool to touch; peel and mash. Set aside 3 c. and keep warm. Combine yeast & warm water; let stand 5 min. Combine flour and next 3 ingredients in large bowl; cut in shortening with a pastry blender or fork till mix is crumbly. Add yeast mix and sweetpotatoes. Stir until dry ingredients are moistened. Turn onto lightly floured surface; knead 5 min. Place in lightly greased bowl, turning to grease top; cover and refrigerate 8 hours or overnight. Roll dough to 1/2 inch thickness; cut with 2 inch round cutter. Place on ungreased baking sheets; cover and let rise in warm place, 20 minutes or till doubled in bulk. Bake at 400 for 10 to 12 min. or lightly browned. Makes about 7 dozen.

*3 cups canned, mashed sweet potatoes may be substituted.

Note: Unbaked biscuits may be frozen up to one month. To serve, let thaw 30 min; cover and let rise in warm place, 20 min. or till double. Bake as directed

Spicy Sweetpotato Mousse

1 envelope unflavored gelatin (2 1/4 teaspoons)
1/4 cup cold water
2 cups cooked mashed sweetpotatoes
3/4 cup packed light brown sugar
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ground ginger
1/8 teaspoon salt
2 1/4 cups chilled heavy cream
1 1/2 teaspoons pure vanilla extract, divided
Garnish: ground cinnamon (optional)
Equipment: 8 (8-ounce) glasses

Directions

Sprinkle gelatin over water in a small saucepan and let soften 1 minute. Bring to a bare simmer, stirring until gelatin has dissolved. Whisk together gelatin mixture, pumpkin, brown sugar, spices, and salt in a large bowl.

Beat 1 cup cream with vanilla until it holds soft peaks, and then fold into sweetpotato mixture gently but thoroughly.

Spoon about 1/2 cup Sweet Potato mixture into bottom of each glass. Chill until set, at least 2 hours.

Beat remaining 1 1/4 cups cream with remaining 1 tsp vanilla until it holds soft peaks. Dollop each with whipped cream before serving.