

## Belmond Charleston Place: Sweet Potato Biscuits

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Charleston makes for an ideal romantic getaway, offering charming walks amidst historic houses on cobblestoned paths; incredible meals and visits to gorgeous beaches and plantations. The traditional choice in Charleston is this 434-room hotel that feels like a resort within a city, complete with multiple restaurants, an arcade of shops and a large spa with indoor pool.

### INGREDIENTS

- 2 cups All-purpose flour
- 3 tbs. Brown sugar
- 2 1/2 tsp. Baking powder
- 1 tsp. Salt
- ½ tsp. Baking soda
- 6 tbs. Unsalted butter, cold and cubed
- 1 cup Sweet potato puree
- ½ cup Buttermilk

### PREPARATION (yields 8-10 biscuits)

- Preheat oven to 425 degrees. In a large bowl, whisk all dry ingredients together. Cut in butter with a fork until it resembles coarse crumbs.
- In a small bowl, mix wet ingredients together. Stir wet ingredients into dry ingredients. Turn dough onto a floured surface and knead 4-5 times. Pat dough into a disk about 1-inch thick. Cut with a 2-inch biscuit cutter. Roll dough one more time and repeat.
- To help the biscuits rise, place them as close together as you can. Cook for 10-15 minutes until golden brown. Rotate once while cooking.
- When fully cooked, brush each biscuit with melted butter and serve.



*Photo courtesy Belmond Charleston Place (right)*