

## Cookin' Fun

## Sweet Potato Biscuits

3/4 cup mashed sweet potato

2 cups all purpose flour 1 tablespoon baking powder

4 teaspoons sugar

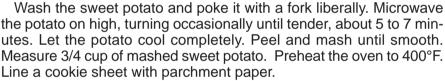
1/2 teaspoon salt

2/3 cup milk

1/2 teaspoon baking soda

8 tablespoons cold butter, cut into small pieces

2 1/2 inch circle cookie cutter

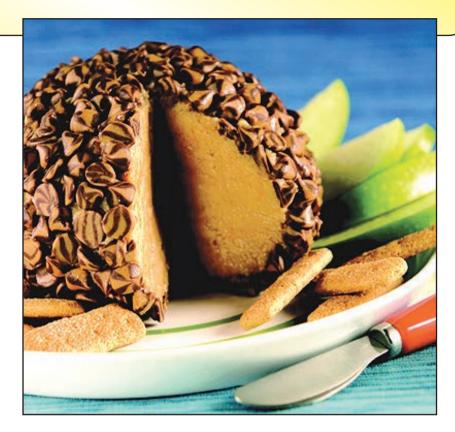


Combine the flour, baking powder, sugar, salt, and baking soda in a medium bowl. Cut the butter into the flour mixture using a pastry blender until fine crumbs. Add the sweet potato and 2/3 cup of milk and stir with a fork until the mixture just holds together. Add another tablespoon of milk if the mixture is too dry. Transfer the mixture onto a lightly floured work surface. Pat the dough to 3/4 inch thickness. Cut out as many 2 1/2-inch circles with the cookie cutter as possible. Transfer the dough circles to the prepared cookie sheet about 2 inches apart. Reshape the scraps if necessary.

Bake until the biscuits are golden and puffed, 10 to 15 minutes. Transfer to a wire rack and let cool slightly.

## Rules For The Kitchen!

- 1. Always ask an adult if you can use the kitchen.
- 2. Have all the ingredients before you start.
- 3. Wash your hands before you touch food.
- 4. Wear an apron or towel to keep your clothes clean.
- 5. Always clean up when you are finished.



## Peanut Butter Cheese Ball

1 8 ounce package of room temperature cream cheese

1 cup powdered sugar

3/4 cup creamy or chunky peanut butter

3 tablespoons packed dark brown sugar

1 1/2 cups milk chocolate & peanut butter morsels

Graham cracker sticks and or apple slices

Beat the cream cheese, powdered sugar, peanut butter and brown sugar in a large mixer bowl until blended. Spoon onto a large piece of plastic wrap. Bring all four corners up and twist tightly (should form a ball shape).

Freeze for 1 hour and 30 minutes or until firm enough to keep its shape. Place morsels in a flat dish. Remove plastic wrap from the ball and roll ball into morsels to completely cover (you may have to press the morsels into the ball).

Place the ball on a serving dish, cover and freeze for 2 hours or until almost firm. Serve with graham cracker sticks and apple slices. (Can be made ahead of time. If frozen overnight, thaw a room temperature for 20 to 30 minutes before serving.)