



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



Wash the sweet potato and poke it with a fork liberally. Microwave the potato on high, turning occasionally until tender, about 5 to 7 minutes. Let the potato cool completely. Peel and mash until smooth. Measure 3/4 cup of mashed sweet potato. Preheat the oven to 400°F. Line a cookie sheet with parchment paper.

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.)