

Tender Potato Biscuits

Jacob · 28/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

8

Description

These tender potato biscuits are great to use up those leftover mashed potatoes. We like them for breakfast, lunch, or dinner.

Ingredients

- 2 ½ cups all-purpose flour - 2 tablespoons baking powder - 1 teaspoon salt - ¼ cup sugar - ¼ cup butter or margarine - 1 ½ cups leftover mashed potatoes - 1 egg
- beaten - ? cup cold water - ? cup milk - 2 tablespoons milk
- or as needed

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Line a baking sheet with parchment paper. In a medium bowl
2. stir together the flour
3. baking powder
4. salt
5. and sugar. Cut in butter
6. until pieces of butter are no larger than peas. Use a fork to stir in mashed potatoes
7. breaking them up into chunks. Make a well in the mixture
8. and pour in egg
9. water and milk. Stir into a loose dough using the fork. Turn dough out onto a floured surface
10. and knead for 6 or 8 times so the dough holds together. Pat the dough out to about 3/4 inch thickness
11. and cut into circles with a biscuit cutter or drinking glass. Place biscuits onto the prepared baking sheet. Brush the tops with 2 tablespoons milk. Bake for 15 to 20 minutes in the preheated oven
12. or until bottoms are golden.