



THE J.M. SMUCKER Co

Gluten Free Sweet Potato Biscuit Breakfast Sandwiches

Prep Time Cook Time Serves Difficulty

15 mins 20 mins 4 N/A

Ingredients

- **Sweet Potato Biscuits:**

- 1 1/3 cups (325 mL) Robin Hood® Gluten-Free All Purpose Flour Blend

Farine combinée tout usage Robin Hood® sans gluten

- 2 tbsp (30 mL) packed brown sugar
- 1 tbsp (15 mL) gluten-free baking powder
- 1/2 tsp (2 mL) gluten-free baking soda
- 1/2 tsp (2 mL) salt
- 1/3 cup (75 mL) cold butter, cubed
- 1/2 cup (125 mL) mashed cooked sweet potato, cooled
- 1/2 cup (125 mL) Carnation® 2% Evaporated Partly Skimmed Milk (approx.)

2% Evaporated Partly Skimmed Milk

- 4 slices bacon, cooked
- 4 eggs, scrambled
- 1/2 cup (125 mL) shredded smoked Cheddar cheese
- 1/2 cup (125 mL) baby arugula
- Louisiana-Style hot sauce or sriracha (optional)

Directions

Step 2:

Preheat oven to 400°F (200°F). Line baking sheet with parchment paper. In large bowl, whisk together gluten-free flour, brown sugar, baking powder, baking soda and salt. Cut in butter using pastry cutter or fingertips until mixture resembles coarse crumbs.

Step 3:

Whisk sweet potato with evaporated milk; using fork, stir into flour mixture to form ragged dough. On lightly floured surface, knead a few times until dough comes together. Pat or roll into 3/4-inch (2 cm) thick round.

Step 4:

Using floured 3 1/2-inch (8 cm) round cutter, cut into 4 rounds. Brush tops with additional evaporated milk; bake for 18 to 20 minutes or until flaky and golden. Split biscuits; divide bacon, scrambled eggs, cheese and arugula among biscuits. Drizzle with hot sauce (if using).

Images



