

Tender Potato Biscuits

- Prep 10 m
- Cook 20 m
- Ready In 30 m

- 2 1/2 cups all-purpose flour
- 2 tablespoons baking powder
- 1 teaspoon salt
- 1/4 cup sugar
- 1/4 cup butter or margarine
- 1 1/2 cups leftover mashed potatoes
- 1 egg, beaten
- 1/3 cup cold water
- 1/3 cup milk
- 2 tablespoons milk, or as needed



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

These were the lightest fluffiest biscuits I have ever baked-- and I've been baking for about 40 years! I did not use the water-- just added enough milk to make a firm biscuit dough

Pretty good biscuits! The recipe definitely needs an additional 1/4 cup of flour, plus maybe a little more. I ended up with 10 good sized tender and moist biscuits