

Sweet Potato Cobbler

**4-5 MEDIUM/LARGE SWEET POTATOES
(PEEL AND CHOP INTO 1/4 INCH SLICES)
2 CUPS WATER
1 CUP HALF & HALF (NOT LOWFAT MILK)
PINCH OF SALT OR 1/8 TSP.
1 CUP WHITE SUGAR
1/2 CUP UNPACKED BROWN SUGAR
1/4 CUP SALTED BUTTER
1/4 TSP. CINNAMON
1 TSP VANILLA EXTRACT**

Boil potatoes with water and half & half 12 minutes. Add sugars, butter, & cinnamon. Cover- cook 5 minutes on low/medium heat until sugar melts. Take off heat add vanilla and salt. Spray round glass baking dish with cooking spray-add filling.

For Topping: Make biscuit dough: 1 cup self-rising flour & 1/8 cup shortening. Cut shortening into flour-add 1/2 cup buttermilk. Flour surface roll out topping dough. Cut strips and make a lattice if desired. Place dough on top of filling., Pour melted butter on top (1/4 stick). Sprinkle well with white sugar or cinnamon sugar.

Bake at 375 degrees until golden brown (approx. 35 min). Delicious! OPTIONAL: Make dumplings and put in fruit filling. Add extra water (2 cups) so dumplings have more juice.