

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 1/4 TSP.

1 CUP WHITE SUGAR

1/2 CUP UNPACKED BROWN SUGAR

1/4 CUP 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-scoop out sweet potatoes and place in bottom of baking dish. Thicken juice filling with Wonda flour (OR use 3-4 tbsp. corn starch whisked into 1/2 cup milk) Pour juice over potatoes and top with biscuit topping. **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 - add 2 cups water to filling then add dumplings.*