

# Sweet Potato Thyme Biscuits

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Recipe from Paleo Indulgences by Tammy Credicott Makes 10 large biscuits

## **Dry Ingredients:**

3/4 cup almond flour  
2 tbsp coconut flour, sifted  
1/4 tsp sea salt  
1 tsp baking powder  
1 tsp chopped fresh thyme

## **Wet Ingredients:**

1/2 cup sweet potato, cooked and mashed  
2 tbsp coconut milk (full fat)  
2 tbsp raw honey  
3 eggs  
1/4 cup coconut oil melted

## **Preparation:**

Preheat oven to 350F.

Place the dry ingredients in a medium bowl and whisk to combine.

Add the wet ingredients (except the coconut oil) to the dry ingredients and stir with a spoon to combine.

Add the coconut oil and thyme and stir until combined.

Let batter sit 5 minutes to thicken.

Use an ice-cream size scoop and place 6 mounds of dough onto a parchment lined baking sheet. Bake 25-30 minutes or until browned and firm to the touch.

Place baking sheet on a wire rack until biscuits are cool. Store in an airtight container up to 2 days or freeze up to 3 months. To serve from frozen, simply thaw at room temperature, cover with foil and bake in a 350F oven until heated through.