

SWEET POTATO BISCUIT.

One large sweet potato (cup of canned variety).

Two eggs.

One-quarter ounce yeast.

Boil and mash the potatoes, work in the two eggs, and flour enough for a soft dough, add the yeast and allow to rise over night. In the morning work in a tablespoon of butter, mould in small biscuit and let rise until they have doubled their size and bake in a quick oven. Very nice for breakfast.