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## Mini Sweet Potato Pies

2 large cooked sweet potatoes

Refrigerator biscuits

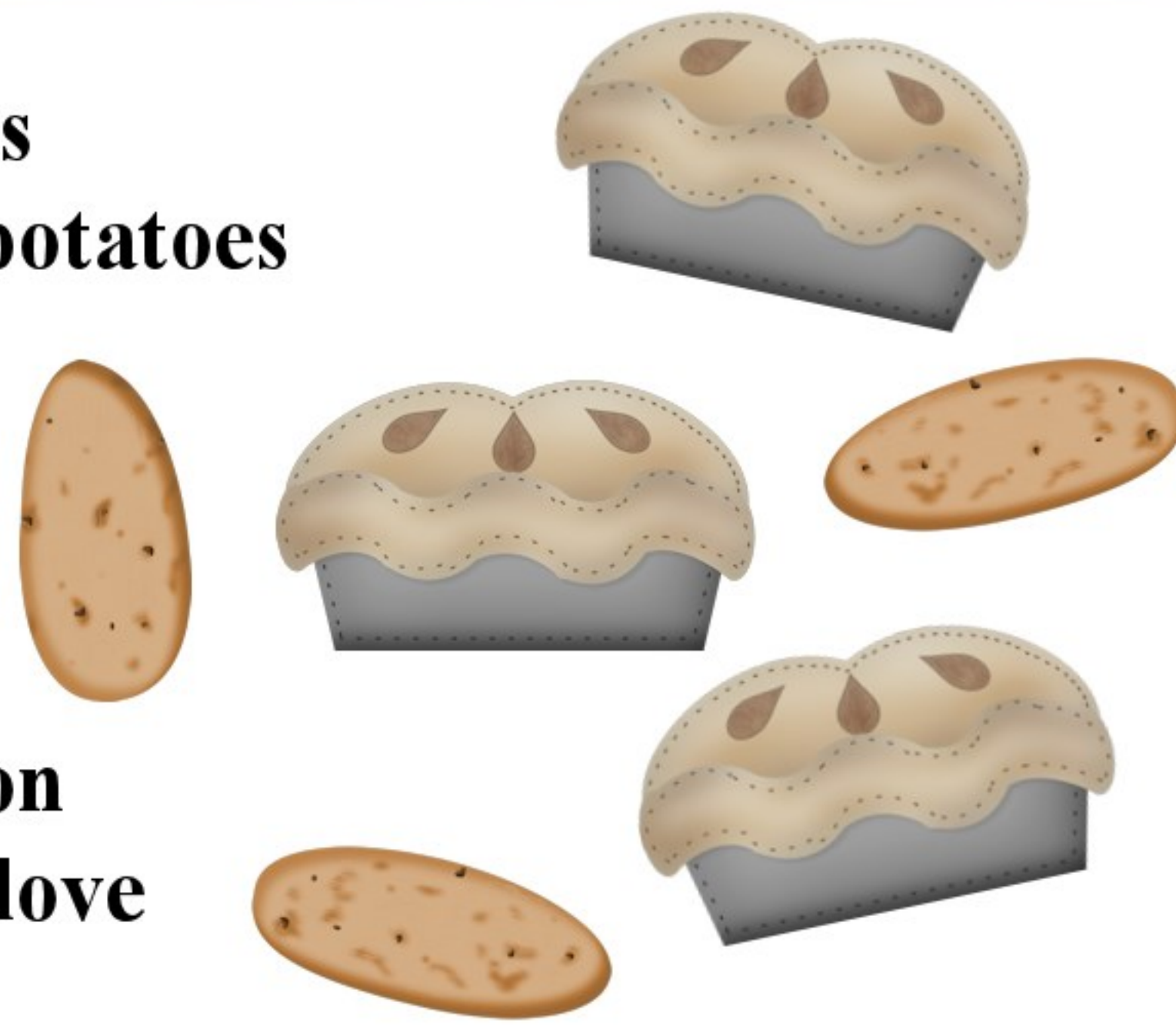
1+1/2 cups sugar

1+1/2 cups water

1/2 cup butter

2 tablespoons cinnamon

1/2 teaspoon ground clove



Peel and slice sweet potatoes into 3/4 inch thick slices. Divide biscuits in half and roll each half into a flat pie circle. Put one slice of potato into the center of each circle and fold biscuit dough over top of the sweet potato slice and pinch all seams together. Line a baking sheet with parchment paper and place each mini pie on top. Melt sugar, water, cinnamon and butter together in microwave safe bowl for 30 seconds. Stir mixture and bake an additional 15 seconds each time and stir in between. Pour over biscuits and bake at 325 F for approximately 20 minutes. Makes 20 pies.

