

Sweet Potato Patties

From Cleta Ayers

1 carton Sweet Potatoes,
(Pre-cooked and found in Dairy Department),
or Boil 3 to 4 potatoes and peel.
1 package Grand Flake Biscuits
2 ½ cups Water
2 cups Sugar
2 Tbsp. White Karo Syrup
1 Stick Butter

Melt Butter in 9 x 12 casserole dish.

Mix water, syrup and sugar and boil for 10 minutes to make syrup.

Split biscuits and place a slice of potato on each half, topping with another round of biscuit. Slightly flatten biscuits to a bit larger size and pinch around edges to seal the potato slice inside.

Place into melted butter in 9 x 12 and cover with syrup.

(It will look like a lot of liquid).

Sprinkle with Cinnamon.

Bake at 350° for 30 minutes.

Teaspoon liquid syrup over each one, when you remove from the oven.

Serve hot.