

Squash Biscuits

Thanksgiving: Back to Our Roots | November 2005



Fannie Farmer, the grande dame of cooking teachers, inspired these savory squash biscuits. The day after your dinner, employ them to sandwich your leftovers.

- 2¼ CUPS ALL-PURPOSE FLOUR**
- 1 TBSP. BAKING POWDER**
- 2 TSP. SNIPPED FRESH SAGE**
- ¼ TSP. SALT**
- ⅛ TSP. GROUND BLACK PEPPER**
- ¼ CUP SHORTENING OR BUTTER**
- 1 CUP COOKED, PUREED KABOCHA OR BUTTERNUT SQUASH*
OR 1 CUP FROZEN BUTTERNUT SQUASH, THAWED**
- ⅓ CUP MILK**
- 2 TBSP. SUGAR**

In a large mixing bowl combine flour, baking powder, sage, salt, and pepper. Using a pastry blender, cut in shortening until mixture resembles coarse crumbs. Make a well in the center of dry mixture; set aside.

In a medium mixing bowl combine squash, milk, and sugar. Add squash mixture all at once to dry mixture. Using a fork, stir just until moistened. Turn dough out onto a lightly floured surface. Quickly knead dough for 10 to 12 strokes or until dough is nearly smooth. Pat or lightly roll dough to ½-inch thickness. Cut dough with a floured 2½-inch round cutter, dipping cutter into flour between cuts.

Place biscuits 1 inch apart on an ungreased baking sheet. Bake in a 425° oven for 12 to 15 minutes or until golden. Serve warm. Makes 12 biscuits.

***PUREED SQUASH:** Halve 1 kabocha or butternut squash; remove seeds. Bake, cut sides down, on a baking sheet in a 350° oven for 30 minutes. Turn cut sides up. Bake, covered, 20 to 25 minutes more or until tender. Scoop out flesh and puree in batches in a food processor or blender until smooth. Place squash in a 100-percent-cotton cheesecloth-lined strainer and press out any liquid. Discard liquid. This can be done 2 to 3 days ahead and refrigerated. Or, freeze pureed squash for up to 6 months; thaw before using. (You should get 1 cup puree from 1 pound of squash.)