

<b>Recipe Name:</b>	Whole Grain Biscuit
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<b>Ingredients</b>	<b>Portion</b> (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	<b>Brand</b>	<b>Item #</b>	<b>Component</b> (Office will fill in)
Whole Grain Biscuit	2.5 oz	Pillsbury Bakeries (Sysco)	2173088	2 Grains
		216/2.51 oz		

<b>Instructions</b>
Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage. <i>Include if applicable: <b>Cooking details</b></i>
<ul style="list-style-type: none"> <li>a. pan type and size</li> <li>b. whether you line the pan with parchment paper</li> <li>c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)</li> <li>d. whether you cover with parchment paper and foil</li> <li>e. oven temperatures, cooking times</li> <li>f. internal temperature checks</li> </ul>
<i>Include if applicable: <b>Packaging information</b> (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)</i>
<b><i>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</i></b>
1: Keep biscuits frozen until ready to prep
2: Place 35 biscuits on the lined sheet pan
3: Heat in a preheated 375-degree oven until 155 degrees internal temperature for 10-12 minutes
4: Place 50 biscuits in a hotel pan
5: Cover with film wrap. Store on heat steam table line or hot box until ready for service
6: Students receive one biscuit per serving

<b>Yield:</b>	216
<b>Recipe #:</b>	13