

Cut Biscuits

Meal Components: Grains

Breads, A-09

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched blend flour	1 lb 4 ½ oz	1 qt ? cup	2 lb 9 oz	2 qt 1 ? cups	<ol style="list-style-type: none"> Combine flour, dry milk, baking powder, and salt in mixer with dough hook for 1 minute on low speed. Add trans fat-free margarine to dry ingredients and blend for 2 minutes on low speed. Mixture will be crumbly. Add water and mix for 30 seconds on low speed to form soft dough. Scrape down sides of bowl. Mix for 30 seconds on low speed. Turn out onto lightly floured surface. Knead dough lightly for 1 minute. Divide into balls 1 lb 3 ¾ oz each. For 25 servings, 2 balls. For 50
Instant non-fat dry milk		½ cup	2 ½ oz	1 cup	
baking powder		3 Tbsp	2 ½ oz	¼ cup 2 Tbsp	
Salt		1 ¼ tsp		2 ½ tsp	
Trans fat-free margarine	5 oz	? cup	10 oz	1 ? cups	
Cold water		1 ½ cups 1 Tbsp		3 cups 2 Tbsp	

6. Roll or pat dough to ½" thickness. Cut with floured 2 ½" biscuit cutter. Combine unused dough and continue process until all dough is used. Place cut biscuits in rows of 5 across and 5 down onto a lightly coated half-sheet pan (13" x 18" x 1").
7. No CCP necessary.
8. Bake until lightly browned: Conventional oven: 450° F for 12-14 minutes Convection oven: 400° F for 8-10 minutes
9. Portion is 1 biscuit.

Notes

For Step 6, use 1 pan for 25 servings and 2 pans for 50 servings.

A new nutrient analysis will be coming. Edited July 2014. Restandardization in progress.

The grain ingredient used in this recipe must meet the Food and Nutrition Service whole-grain rich criteria.

Serving	Yield	Volume
1 biscuit provides the equivalent of 1 ½ slices of bread.	25 Servings: 2 lb 8 oz (dough)	25 Servings: 25 (2 ½-inch) biscuits
	50 Servings: 5 lb (dough)	50 Servings: 50 (2 ½-inch) biscuits

Nutrients Per Serving

Calories	141	Saturated Fat	1 g	Iron	1 mg
Protein	3 g	Cholesterol		Calcium	126 mg
Carbohydrate	19 g	Vitamin A	34 IU	Sodium	237 mg
Total Fat	6 g	Vitamin C		Dietary Fiber	1 g