

Cut Biscuits Using Master Mix (A-15)

Grains/Breads

Grains/Breads

A-09B

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Water, cold		1 ¾ cups 2 Tbsp		3 ¾ cups	<ol style="list-style-type: none"> 1. Add water to Master Mix and mix for 1 minute on low speed to form soft dough. 2. Turn out onto lightly floured surface. Knead dough lightly for 1 minute. 3. Roll or pat out 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 each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray or paper lined. For 25 servings, use 1 pan. For 50 servings, use 2 pans. 4. Bake until lightly browned: Conventional oven: 450° F for 12-14 minutes Convection oven: 400° F for 8-10 minutes 5. Portion is 1 biscuit. 6. No CCP necessary.
Master Mix (A-15)	1 lb 14 oz	1 qt 2 cups	3 lb 12 oz	3 qt	

SERVING:	YIELD:	VOLUME:
1 biscuit provides the equivalent of 1 ½ slices of bread.	25 Servings: 2 lb 13 oz (dough) 50 Servings: 5 lb 10 oz (dough)	25 Servings: 25 (2 ½-inch) biscuits 50 Servings: 50 (2 ½-inch) biscuits
	Tested 2004	

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Nutrients Per Serving

Calories	141	Saturated Fat	1.47 g	Iron	1.22 mg
Protein	2.94 g	Cholesterol	0 mg	Calcium	119 mg
Carbohydrate	18.69 g	Vitamin A	12 IU	Sodium	246 mg
Total Fat	5.95 g	Vitamin C	0.1 mg	Dietary Fiber	0.6 g