

# Cut Biscuits

Grains/Breads

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A-09

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 4 ½ oz	1 qt ⅔ cup	2 lb 9 oz	2 qt 1 ⅓ cups	<ol style="list-style-type: none"> <li>Combine flour, dry milk, baking powder, and salt in mixer with dough hook for 1 minute on low speed.</li> <li>Add shortening to dry ingredients and blend for 2 minutes on low speed. Mixture will be crumbly.</li> <li>Add water and mix for 30 seconds on low speed to form soft dough.</li> <li>Scrape down sides of bowl. Mix for 30 seconds on low speed.</li> <li>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 servings, 4 balls.</li> <li>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 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.</li> <li>Bake until lightly browned:                Conventional oven: 450° F for 12-14 minutes                Convection oven: 400° F for 8-10 minutes</li> <li>Portion is 1 biscuit.</li> <li>No CCP necessary.</li> </ol>
Instant nonfat 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	
Shortening	5 oz	⅔ cup	10 oz	1 ⅓ cups	
Water, cold		1 ½ cups 1 Tbsp		3 cups 2 Tbsp	

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SERVING:	YIELD:	VOLUME:
1 biscuit provides the equivalent of 1 ½ slices of bread.	<b>25 Servings:</b> 2 lb 8 oz (dough) <b>50 Servings:</b> 5 lb (dough)	<b>25 Servings:</b> 25 (2 ½-inch) biscuits <b>50 Servings:</b> 50 (2 ½-inch) biscuits
Tested 2004		

Nutrients Per Serving			
<b>Calories</b>	141	<b>Saturated Fat</b>	1.46 g
<b>Protein</b>	2.90 g	<b>Cholesterol</b>	0 mg
<b>Carbohydrate</b>	18.82 g	<b>Vitamin A</b>	34 IU
<b>Total Fat</b>	5.91 g	<b>Vitamin C</b>	0.1 mg
		<b>Iron</b>	1.25 mg
		<b>Calcium</b>	126 mg
		<b>Sodium</b>	237 mg
		<b>Dietary Fiber</b>	0.6 g