

# Cut Biscuits

Grains/Breads

Grains/Breads

A-09

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 8 oz	1 qt 1 1/2 cups	3 lb	2 qt 3 cups	1. Blend flour, dry milk, baking powder, and salt in mixer for 1 minute on low speed.
Instant nonfat dry milk		1/2 cup 2 Tbsp	1 1/4 cups		
Baking powder		3 Tbsp 1 1/2 tsp		1/4 cup 3 Tbsp	2. Add shortening and blend into dry ingredients for 2 minutes on low speed. Mixture will be crumbly.
Salt		1 1/2 tsp		1 Tbsp	
Shortening	5 3/4 oz	3/4 cup 2 Tbsp	11 1/2 oz	1 3/4 cups	
Cold water		1 3/4 cups 2 Tbsp		3 3/4 cups	3. Add water and mix on low speed for approximately 1 minute to form soft dough. Scrape bowl as necessary during mixing.
					4. Turn out onto lightly floured surface. Knead ball of dough lightly for 1 minute.
					5. Roll or pat out each ball of dough to 1/2" thickness. Cut with floured 2 1/2" biscuit cutter and place on sheet pan (18" x 26" x 1") in rows of 10 down and 5 across. For 25 servings, use 1 half-sheet pan. For 50 servings, use 1 sheet pan.
					6. To Bake: Conventional Oven: 450 degrees F, 12 to 14 minutes Convection Oven: 400 degrees F, 8 to 10 minutes Bake until lightly browned.

SERVING:	YIELD:	VOLUME:
1 biscuit provides the equivalent of 1 3/4 slices of bread	<b>25 Servings:</b> 25 (2 1/2-inch) biscuits	<b>25 Servings:</b>
	<b>50 Servings:</b> 50 (2 1/2-inch) biscuits	<b>50 Servings:</b>

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## Nutrients Per Serving

<b>Calories</b>	161	<b>Saturated Fat</b>	1.6 g	<b>Iron</b>	1.4 mg
<b>Protein</b>	3 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	117 mg
<b>Carbohydrate</b>	22 g	<b>Vitamin A</b>	0 RE/1 IU	<b>Sodium</b>	312 mg
<b>Total Fat</b>	6.6 g	<b>Vitamin C</b>	0 mg	<b>Dietary Fiber</b>	1 g