

Cut Biscuits Using Master Mix (A-15)

Grains/Breads

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A-09B

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Master Mix (A-15)	1 lb 14 oz	1 qt 2 cups	3 lb 12 oz	3 qt	1. Add water to Master Mix (A-15) and mix on low speed for approximately 1 minute to form soft dough. Scrape bowl as necessary during mixing.
Cold water		1 3/4 cups 2 Tbsp		3 3/4 cups	
					2. Turn out onto lightly floured surface. Knead ball of dough lightly for 1 minute.
					3. 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.
					4. 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	25 Servings: 25 (2 1/2-inch) biscuits	25 Servings:
	50 Servings: 50 (2 1/2-inch) biscuits	50 Servings: