

# Cut Biscuits Using Master Mix

Meal Components: Grains

Breads, A-09B

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Cold water		1 $\frac{3}{4}$ cups 2 Tbsp		3 $\frac{3}{4}$ cups	<ol style="list-style-type: none"> <li>1. Add water to Master Mix and mix for 1 minute on low speed to form soft dough.</li> <li>2. Turn out onto lightly floured surface. Knead dough lightly for 1 minute.</li> <li>3. Roll or pat out dough to <math>\frac{1}{2}</math>" thickness. Cut with floured 2 <math>\frac{1}{2}</math>" 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</li> <li>4. Portion is 1 biscuit.</li> <li>5. Bake until lightly browned: Conventional oven: 450° F for 12-14 minutes Convection oven: 400° F for 8-10 minutes</li> <li>6. No CCP necessary.</li> </ol>
Master Mix (A-15)	1 lb 14 oz	1 qt 2 cups	3 lb 12 oz	3 qt	

## Notes

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

The grain ingredient 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.	<b>25 Servings:</b> 2 lb 13 oz (dough)	<b>25 Servings:</b> 25 (2 ½-inch) biscuits
	<b>50 Servings:</b> 5 lb 10 oz (dough)	<b>50 Servings:</b> 50 (2 ½-inch) biscuits

## Nutrients Per Serving

Calories	141	Saturated Fat	1 g	Iron	1 mg
Protein	3 g	Cholesterol		Calcium	119
Carbohydrate	19 g	Vitamin A	12 IU	Sodium	246 mg
Total Fat	6 g	Vitamin C		Dietary Fiber	1 g