

Baking Powder Biscuits

Grains/Breads

Grains/Breads

B-04

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	3 lb	2 qt 3 cups	6 lb	1 gal 1 ½ qt	1. Blend flour, dry milk, baking powder, and salt in mixer for 1 minute at low speed.
Instant nonfat dry milk	3 oz	1 ¼ cups	6 oz	2 ½ cups	
Baking powder	2 ¾ oz	¼ cup 2 ½ Tbsp	5 ½ oz	¾ cup 1 Tbsp	
Salt		1 Tbsp		2 Tbsp	2. Add shortening and blend into dry ingredients for 2 minutes at low speed. Mixture will be crumbly.
Shortening	11 ½ oz	1 ¾ cups	1 lb 7 oz	3 ½ cups	
Water, cold		3 ¾ cups		1 qt 3 ½ cups	
					3. Add water and mix for approximately 1 minute on low speed to form soft dough. Scrape bowl as necessary during mixing.
					4. Turn out onto lightly floured surface. For 50 servings, knead ball of dough lightly for 1 minute. For 100 servings, divide dough in half and knead each half lightly for 1 minute.
					5. Roll or pat out each ball of dough to ½" thickness. Cut with floured 2 ½" biscuit cutter and place on sheet pan (18" x 26" x 1") in rows of 5 across and 10 down. For 50 servings, use 1 pan. For 100 servings, use 2
					6. Bake until lightly browned: Conventional oven: 450° F for 12-14 minutes Convection oven: 400° F for 8-10 minutes

SERVING:	YIELD:	VOLUME:
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1 biscuit provides 1 ½ servings of grains/breads.

50 Servings: 1 sheet pan

50 Servings: 50 2 ½ inch biscuits

100 Servings: 2 sheet pans

100 Servings: 100 2 ½ inch biscuits

Edited 2004

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Variations:

A. Baking Powder Biscuits (Using Master Mix B-01)

For 50 servings, omit steps 1 and 2. Use 3 lb 12 oz (3 qt) Master Mix. Continue with steps 3-6.

For 100 servings, omit steps 1 and 2. Use 7 lb 8 oz (6 qt) Master Mix. Continue with steps 3-6.

B. Cheese Biscuits

For 50 servings, follow steps 1 and 2. In step 3, add 12 oz (3 ½ cups) shredded reduced fat Cheddar cheese to soft dough. Mix lightly to distribute cheese. Continue with steps 4-6.

For 100 servings, follow steps 1 and 2. In step 3, add 1 lb 8 oz (1 qt 3 cups) shredded reduced fat Cheddar cheese to soft dough. Mix lightly to distribute cheese. Continue with steps 4-6.

C. Drop Biscuits

For 50 servings, follow steps 1 and 2. In step 3, use 1 qt ¾ cup cold water. Omit step 4. In step 5, portion with level No. 16 scoop (¼ cup) onto 1 sheet pan (18" x 26" x 1") in rows of 10 down and 5 across. Continue with step 6.

For 100 servings, follow steps 1 and 2. In step 3, use 2 qt 1 ½ cups cold water. Omit step 4. In step 5, portion with level No. 16 scoop (¼ cup) onto 2 sheet pans (18" x 26" x 1") in rows of 5 across and 10 down. Continue with step 6.

D. Wheat Biscuits

For 50 servings, in step 1, use 2 lb 4 oz (2 qt) enriched all-purpose flour and 12 oz (2 ¾ cups) whole wheat flour. Continue with steps 2-6.

For 100 servings, in step 1, use 4 lb 8 oz (4 qt) enriched all-purpose flour and 1 lb 8 oz (1 qt 1 ½ cups) whole wheat flour. Continue with steps 2-6.

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Nutrients Per Serving					
Calories	164	Saturated Fat	1.68 g	Iron	1.44 mg
Protein	3.41 g	Cholesterol	0 mg	Calcium	117 mg
Carbohydrate	22.09 g	Vitamin A	40 IU	Sodium	315 mg
Total Fat	6.80 g	Vitamin C	0.1 mg	Dietary Fiber	0.7 g