

Delectable Biscuits



Ingredients

- 5 lbs. Bake'n Joy Scone & Biscuit Mix
- 1 lb. sour cream
- 8 oz. eggs
- 24 oz. water

Handling

1. Place all ingredients in a mixing bowl.
2. Mix on medium speed for 2 minutes.
3. Fold in by hand any add-ins.
4. Roll out to 3/4", shrink to 1" thick.
5. Cut scones or biscuits; place on a paper lined sheet pan.
6. Egg wash, optional.
7. Rest 10 to 15 minutes.

Baking

Standard oven: Bake at 385o to 400oF for approximately 20-25 minutes or until done.

Convection oven: Bake at 350oF for 5 minutes with fan off. Turn fan on and bake for an additional 15-20 minutes until lightly golden.

Savory Herb & Hearty Biscuit Ideas

Souper Biscuits

OMIT WATER

24 oz. soup

We've found Tomato Basil, Onion and Cream of Broccoli soups to work great but any soup will do. Experiment!

Herb Biscuits

Add in step 1:

1 oz. dill

6 oz. minced onion

Herb & Cheddar Biscuits

Add in step 1:

1 oz. dill

6 oz. minced onion

1 lb., 8 oz. cheddar cheese, cubed

Garlic & Romano Biscuits

Add in step 1:

8 oz. Bake'n Joy Garlic & Romano Spread

Pizza Biscuits

OMIT WATER and SOUR CREAM

increase eggs to 12 oz

Add in step 1:

3/4 oz. oregano

2 lbs. tomato puree

1 lb., 4 oz. pepperoni, chopped

2lbs., 8 oz. mozzarella cheese, diced in cubes

4 oz. finely chopped onion

4 oz. finely chopped peppers

Broccoli & Cheese Biscuits

OMIT SOUR CREAM

increase eggs to 10 oz

Add in step 1:

2 lbs., 8 oz. broccoli, chopped

2 lbs., 8 oz. cheddar cheese, chopped

Jalapeño Cheese Biscuits

Add in step 1:

12 oz. diced Jalapeño peppers 12 oz.

diced Red Bell peppers

1 lb., 8 oz. cheddar cheese, diced

Sweet & Savory Scones

Sweet Potato Scone

Add in step 1:

1 1/4 oz. nutmeg

1 1/2 oz. cinnamon

1 lb., 4 oz. sweet potatoes

Suggested Topping: Drizzle or glaze with Danish & Bun Icing

Cinnamon Raisin

Add in step 1:

1 oz. cinnamon

Add in step 3:

1 lb. raisins, soaked and drained Suggested Topping: Glaze with Danish & Bun Icing and top with cinnamon sugar

Blueberry

Add in step 3:

1 lb. frozen or fresh blueberries Suggested

Topping: Drizzle or glaze with Danish & Bun Icing

Chocolate Chip

Add in step 3:

1 lb. chocolate chips

Suggested Topping: Drizzle or glaze with Danish & Bun Icing or Chocolate Dip

Cinnamon Apple

Add in step 1: 1 oz. cinnamon

Add in step 3: 1 lb. diced apples

Suggested Topping: Drizzle or glaze with Danish & Bun Icing and top with cinnamon sugar

Cranberry Orange Nut

Add in step 1: 1 oz. orange icing fruit

Add in step 3: 1 lb. cranberries, 4 oz. chopped walnuts

Suggested Topping: Glaze with Danish & Bun Icing tinted orange. Orange icing fruit can also be added to icing.

Lemon Poppy

Add in step 1: 1 oz. lemon icing fruit, 3 oz. poppy seeds

Suggested Topping: Glaze with Danish & Bun Icing tinted yellow. Lemon icing fruit can also be added to icing.

Scrumptious Scone Ideas

