

Cinnamon Crunch Biscuit with roasted berry sauce



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-51084

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISCUIT WGRAIN	100 Each	BAKE 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.	237390
SUGAR CANE GRANUL	1 Pint 1 Cup (3 Cup)	3 cups for the biscuits and 3 cups for the sauce .	425311
SPICE CINNAMON GRND	1 Tablespoon 1 Teaspoon (4 Teaspoon)		224723
STRAWBERRY SMALL DCD FZ	1 Gallon		630480
LEMON JUICE 100	1 Fluid Ounce		311227
CHEESE CREAM LOAF	1 Quart 1 Pint (6 Cup)	READY_TO_EAT ready to eat	163562

Description	Measurement	Prep Instructions	DistPart #
YOGURT GRK PLN N/F	1 Quart 1 Pint (6 Cup)		398331

Preparation Instructions

Instructions

Mix the sugar and cinnamon in a bowl.

Lay frozen biscuits on parchment lined baking sheets. Spray with buttermilk and cover tops with the cinnamon-sugar mixture. Return to the freezer until ready to bake.

Bake the biscuits at 325°F for 20-25 minutes until golden brown.

Split the biscuits open and allow them to slightly cool – this ensures the schmear does not melt and ooze out.

Add 1 ounce (approx. 2 tablespoons) of the mixed berry to each biscuit. Enjoy!

Mixed Berry Sauce:

Place mixed berries and sugar in a steam jacket kettle or medium-size pot set to med - high heat.

Bring the berries to a boil and cook for 12 minutes. Remove the berries from the heat and allow the mixture to cool.

Once the berries are at 41 degrees or below, use a blender to break up any large berries and add lemon zest. Store the berries, labeled, and dated, in the cooler at 41 degrees or lower until use.

Using a mixer with the paddle attachment, mix the cream cheese and Greek yogurt until well combined. Fold in the berry mixture.

NOTE from Chef Rachel: I prefer when this mixture is not completely mixed. It creates a bit of a swirl effect, but either way works!

Recipe Notes

Crediting: One sandwich provides 2 oz. eq. grain

Note: The mixed berry schmear can be made days in advance and held, at 41 degrees or lower, labeled and dated.

Nutrition Facts per Serving (1 sandwich)

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	212.64
Fat	7.75g
SaturatedFat	4.68g
Trans Fat	0.07g
Cholesterol	3.35mg
Sodium	389.02mg
Carbohydrates	31.03g
Fiber	3.00g
Sugar	9.44g
Protein	5.62g
Vitamin A 2.39IU	Vitamin C 11.72mg
Calcium 50.44mg	Iron 1.26mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available