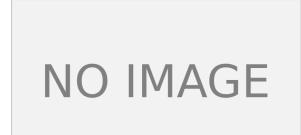
Bacon & Egg Biscuit



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-50632
School:	Prairie Crossing		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG PTY RND 3.5IN	1 Each		741320
BACON TKY CKD	2 Piece		834770
DOUGH BISCUIT WGRAIN	1 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

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount	Per	Serving	

1.250	
1.500	
0.000	
0.000	
0.000	
0.000	
0.000	
0.000	
	1.500 0.000 0.000 0.000 0.000 0.000 0.000 0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

0				
Amount Per Serving				
Calc	ories	275.56		
Fat		14.26g		
SaturatedFat		6.21g		
Trans Fat		0.07g		
Cholesterol		109.50mg		
Sodium		712.63mg		
Carbohydrates		24.00g		
Fiber		2.60g		
Sugar		2.00g		
Protein		10.47g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	45.58mg	Iron	1.31mg	

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

Nutrition - Per 100g

No 100g Conversion Available