

# 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	3 Cup	3 cups for the biscuits and 3 cups for the sauce .	425311
SPICE CINNAMON GRND	1 Tablespoon		224723
STRAWBERRY SMALL DCD FZ	16 Cup		630480
LEMON JUICE 100	2 Tablespoon		311227
CHEESE CREAM LOAF	6 Cup	READY_TO_EAT ready to eat	163562

Description	Measurement	Prep Instructions	DistPart #
YOGURT GRK PLN N/F	6 Cup		398331

# Preparation Instructions

Instructions

Mix the sugar and cinnamon in a bowl.

Lay frozen biscuits on parchment lined baking sheets. Spray with buttermist 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 (1sandwich)

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.112
<b>Grain</b>	1.500
<b>Fruit</b>	0.176
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	214.17		
<b>Fat</b>	7.75g		
<b>SaturatedFat</b>	4.68g		
<b>Trans Fat*</b>	0.07g		
<b>Cholesterol</b>	3.35mg		
<b>Sodium</b>	389.02mg		
<b>Carbohydrates</b>	31.38g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	9.62g		
<b>Protein</b>	5.62g		
<b>Vitamin A</b>	2.39IU	<b>Vitamin C</b>	11.80mg
<b>Calcium</b>	50.44mg	<b>Iron</b>	1.26mg

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

## Nutrition - Per 100g

No 100g Conversion Available