

Biscuit



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|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-8399 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|---|------------|
| DOUGH BISC CNTRY STYL | 1 Each | PAN FROZEN DOUGH ON LINED OR GREASED PAN. FULL SHEET PAN: INDIVIDUAL: 8X5 CLUSTERED: 9X7 HALF SHEET PAN: INDIVIDUAL: 5X4 CLUSTERED: 7X4 2. BAKE FROM FROZEN OR THAWED STATE UNTIL GOLDEN BROWN. FROM FROZEN: CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 18-23 MINUTES. CONVECTION OVEN: 325 F FOR APPROXIMATELY 15-20 MINUTES. FROM THAWED: REDUCE ABOVE BAKE TIMES BY 3 TO 4 MINUTES. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY. | 609293 |

Preparation Instructions

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CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Meal Components

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 0.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| DarkGreen | 0.000 |
| Red/Orange | 0.000 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.000 |
| Starchy | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|--------------------------|-------------------------|
| Calories | 220.00 |
| Fat | 11.00g |
| Saturated Fat | 6.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 740.00mg |
| Carbohydrates | 26.00g |
| Fiber | 1.00g |
| Total Sugar | 2.00g |
| Added Sugar | 1.00g |
| Protein | 4.00g |
| Vitamin A 0.00mcg | Vitamin C 0.00mg |
| Calcium 40.00mg | Iron 1.44mg |

Nutrition - Per 100g

No 100g Conversion Available