

Drop Biscuits

Grains/Breads

Grains/Breads

A-09A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 8 oz	1 qt 1 ½ cups	3 lb	2 qt 3 cups	<ol style="list-style-type: none"> Blend flour, dry milk, baking powder, and salt in mixer for 1 minute on low speed. Add shortening and blend into dry ingredients for 2 minutes on low speed. Mixture will be crumbly. Add water and mix on low speed for approximately 30 seconds. Scrape down sides of bowl. Mix on low speed for 30 seconds to form soft dough. Portion dough with a level No. 20 scoop (3 ½ Tbsp). Place biscuits in rows 5 across and 5 down onto each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray or paper lined. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Bake until lightly browned: Conventional oven: 450° F for 12-14 minutes Convection oven: 400° F for 8-10 minutes Portion is 1 biscuit. No CCP necessary
Instant nonfat dry milk		½ cup 2 Tbsp	3 oz	1 ¼ cups	
Baking powder		3 Tbsp 1 ½ tsp		¼ cup 3 Tbsp	
Salt		1 ½ tsp		1 Tbsp	
Shortening	5 ¾ oz	¾ cup 2 Tbsp	11 ½ oz	1 ¾ cups	
Water, cold		2 ¼ cups 2 Tbsp		1 qt ¾ cup	

SERVING:	YIELD:	VOLUME:
1 biscuit provides the equivalent of 1 ¾ slices of bread.	25 Servings: 3 lb 2 oz (dough) 50 Servings: 6 lb 4 oz (dough)	25 Servings: 1 quart 1 cup (dough) 25 biscuits 50 Servings: 2 quarts 2 cups (dough) 50 biscuits
	Tested 2004	

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Nutrients Per Serving

Calories	164	Saturated Fat	1.68 g	Iron	1.49 mg
Protein	3.41 g	Cholesterol	0 mg	Calcium	168 mg
Carbohydrate	22.12 g	Vitamin A	40 IU	Sodium	302 mg
Total Fat	6.80 g	Vitamin C	0.1 mg	Dietary Fiber	0.7 g