



Dough
for it!



A DOZEN OUT-OF-THE-BISCUIT RECIPES FOR K-12



CUT IT, STRETCH IT, FILL IT, Biscuit!



Pillsbury™ Biscuit Dough can be one of your kitchen's most versatile ingredients. With these creative concepts—and *your* artistic touch—you can offer students inspired meals that deliver all the flavor and excitement of their favorite restaurant foods. Get ready to re-imagine biscuits and satisfy students in a whole new way!

- Chef Monica



FROM CLASSIC TO STRETCHED, SO MANY WAYS TO BUILD WITH BISCUITS

CLASSIC 4

- › Chicken Mash-Up Bowls
- › Saucy Chicken Biscuit Sandwiches
- › Homestyle Meatloaf Sandwiches
- › Mini Cristo Biscuit Sandwiches

FILLED 12

- › Black Bean Empanadas
- › Curried Chickpea Samosas

STRETCHED 16

- › Garlic Biscuit Naan
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- › Biscuit (Hot) Wings

CUT 22

- › Churro Biscuit Bites with Yo-Cocoa Dip

FLATTENED 24

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- › Biscuffins



Chicken Mash-Up Bowls

YIELD: 16 servings • 2 oz equivalent grains*, 2 M/MA, ½ cup starchy veg, ½ cup other veg per serving**



INGREDIENTS

Mashed potatoes, prepared
Green beans, prepared
American cheese, grated
Chicken nuggets, prepared (oz equiv Meat)
Pillsbury™ Easy Split™ Baked
Frozen Biscuit 2.2 oz, warmed
(or any Pillsbury™ biscuit you have available)

WEIGHT

8 oz
2 lb
2 lb 4 oz

MEASURE

8 cups
8 cups
2 cups
Varies**
16 each

DIRECTIONS

1. **Scoop** ½ cup warm mashed potatoes into serving bowl; **add** ½ cup warm green beans.
2. **Sprinkle** 2 Tbsp of cheese on top, then **arrange** cooked chicken pieces and a warm biscuit on top; **serve** immediately.

**With whole grain-rich waiver approved by state agency
**When creating these recipes in your kitchen, please see product nutrition information from each ingredient manufacturer that you are using to gain full nutritional equivalencies and amounts needed to prepare each recipe.*

CHEF MONICA'S NOTES:

Change this up by using corn instead of green beans or gravy instead of cheese. But keep the biscuit!!

GET TO KNOW THE
PILLSBURY™ DOUGHBOY!



The Pillsbury™ Doughboy's name is Poppin' Fresh. He stands 8¾ inches tall (from hat to toe!) and weighs 14 oz.





Homestyle Meatloaf Sandwiches

YIELD: 16 servings • 2 oz equivalent grains*, 2 oz M/MA per serving**



INGREDIENTS

Pillsbury™ Easy Split™ Frozen Baked Biscuit 2.25 oz, warmed
(or any Pillsbury™ biscuit you have available)

Meatloaf slices, prepared, warmed (oz equiv Meat)

American cheese, slices

Lettuce leaves

Tomato slices

WEIGHT

2 lb 4 oz

2 lb

8 oz

MEASURE

16 each

16 each

16 each

16 each

16 each

DIRECTIONS

1. **Place** bottom piece of warmed biscuit on serving plate; **add** 1 slice of meatloaf and 1 cheese slice.
2. **Top** with remaining biscuit piece and **hold** warm; **serve** with a garnish of 1 lettuce leaf and 1 tomato slice.

TIP Before slicing, let the meatloaf rest for 20 minutes on a separate sheet pan.

**With whole grain-rich waiver approved by state agency
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CHEF MONICA'S NOTES:

Special thanks to Joe Urban and his staff at Greenville County Schools for inspiring us with their beautiful biscuit sandwich and their willingness to share their idea.



GET TO KNOW THE
PILLSBURY™ DOUGHBOY!



The Doughboy has starred in more than 600 ads for 50 products and will celebrate his 60th birthday in 2025.



Mini Cristo Biscuit Sandwiches

YIELD: 8, 2-sandwich servings • 2 oz equivalent grains, 2 M/MA* per serving



INGREDIENTS

ASSEMBLY

	WEIGHT	MEASURE
Pillsbury™ Easy Split™ Mini Frozen Baked Biscuit, 1 oz <i>(or any Pillsbury™ biscuit you have available)</i>	1 lb	16 each
Ham slices (oz equiv Meat)	1 lb	Varies*
Mozzarella cheese, sliced (oz equiv Meat Alternate)	1 lb	
Strawberry jam	4 oz	16 tsp

FINISHING

Powdered sugar	0.5 oz	2 Tbsp
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DIRECTIONS

ASSEMBLY

1. **Thaw** baked biscuits at least 2 hours at room temperature; **cut** open.
2. **Add** 0.5 oz meat equivalent each of ham and cheese to bottom biscuit piece.
3. **Spread** 1 tsp strawberry jam on top, then **add** remaining biscuit piece.

4. **Heat** as directed below until internal temperature reaches 165°F, cheese is melted and biscuit top is toasted.

Bake	Temp	Time
Convection Oven	350°F	5-7 minutes
Standard Oven	375°F	7-9 minutes

FINISHING

1. **Remove** from oven and immediately **dust** with a pinch of powdered sugar; **serve** warm.

MENU PAIRING SUGGESTION

Fresh veggies	½ cup other veg
Baked waffle fries	½ cup starchy veg
Strawberries or orange sections	½ cup fruit

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CHEF MONICA'S NOTES:

Use any 2 oz or larger Pillsbury™ biscuit for a full-sized Monte Cristo Biscuit Sandwich.



Black Bean Empanadas

YIELD: 16 servings • 2 oz equivalent grains



INGREDIENTS

PREP

Pillsbury™ Frozen Biscuit Dough, 2.51 oz
(or any Pillsbury™ biscuit you have available)

FILLING

Black beans, canned, drained, rinsed

Mild green chiles, canned

Chili powder

Cumin, ground

Garlic powder

Onion powder

WEIGHT

2 lb 8 oz

1 lb 10 oz

2 oz

MEASURE

16 each

4 cups

¼ cup

2 tsp

2 tsp

½ tsp

½ tsp

DIRECTIONS

PREP

1. **Thaw** biscuit dough puck, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.

FILLING

1. **Add** black beans, green chiles, chili powder, cumin, garlic powder and onion powder to a mixing bowl.
2. **Stir** until combined; **refrigerate** until needed.

ASSEMBLY

1. **Flatten** each thawed biscuit dough puck to about 5½-6 inches in diameter.
2. **Moisten** edges of each dough circle; **deposit** #16 scoop (¼ cup) of filling mixture onto dough piece.

3. **Fold** dough over filling and **crimp** edges with a fork to seal; **poke** tops several times to vent.
4. **Place** on parchment-lined sheet pan and **bake** as directed until golden brown; **serve** warm.

Bake	Temp	Time
Convection Oven†	350°F	8-12 minutes
Standard Oven	375°F	12-16 minutes

†Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

MENU PAIRING SUGGESTION

Salsa	½ cup red orange veg
Corn (sprinkle with cheese & chili powder)	½ cup starchy veg
Red pepper strips	½ cup red orange veg
Yoplait® Smooth Yogurt	1 M/MA
Horchata	4 oz

CHEF MONICA'S NOTES:

A quick and easy way to flatten the thawed biscuit dough is with a tortilla press. Just place between sheets of lightly greased parchment paper and press.



Curried Chickpea Samosas

YIELD: 16 servings • 2 oz equivalent grains, 1 M/MA per serving



INGREDIENTS

WEIGHT

MEASURE

PREP

Pillsbury™ Frozen Biscuit Dough, 2.51 oz
(or any Pillsbury™ biscuit you have available)

2 lb 8 oz

16 each

FILLING

Chickpeas, canned, rinsed, drained

1 lb 9 oz

4 cups

Green peas, frozen, thawed

3 oz

½ cup

Curry powder

½ tsp

Garlic powder

½ tsp

Onion powder

½ tsp

DIRECTIONS

PREP

1. **Thaw** biscuit dough puck, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.

FILLING

1. **Add** chickpeas, green peas, curry powder, garlic powder and onion powder to a mixing bowl.
2. **Stir** until combined; **refrigerate** until needed.

ASSEMBLY

1. **Flatten** each thawed biscuit dough puck to about 5½-6 inches in diameter. (A quick and easy way to flatten the thawed biscuit dough is with a tortilla press. Just place between sheets of lightly greased parchment paper and press.)
2. **Moisten** edges of each dough circle; **deposit** #16 scoop (¼ cup) of filling mixture onto dough piece.

3. **Pull** sides of dough to the center and **press** to seal, creating a triangular shape.
4. **Place seam-side down** on parchment-lined sheet pan and **bake** as directed until golden brown; **serve** warm.

Bake	Temp	Time
Convection Oven†	350°F	8-12 minutes
Standard Oven	375°F	12-16 minutes

†Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

SERVING SUGGESTION

Spinach Salad ½ cup dark green veg
Tandoori Chicken Varies
Raita



SCAN FOR THE
RECIPES FROM
HEALTHYSCHOOL-
RECIPE.COM!



CHEF MONICA'S NOTES:

Substitute diced, cooked
potatoes for the chickpeas.

Potato filling would then credit
as ¼ cup starchy veg.



Garlic Biscuit Naan

YIELD: 16 servings • 2 oz equivalent grains per serving



INGREDIENTS

Pillsbury™ Frozen Biscuit Dough Easy Split™ 2.51 oz
(or any Pillsbury™ biscuit you have available)

Fresh garlic, chopped

Pan spray

WEIGHT

2 lb 8 oz

MEASURE

16 each

4 tsp

As needed

SERVING SUGGESTIONS

Sliced cucumbers

½ cup other veg

Curried Garbanzo

½ cup legumes

Bean Spread



SCAN FOR
THE RECIPE!

DIRECTIONS

1. **Thaw** biscuit pucks, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. **Stretch** dough out to be 4-5-inches in length; **place** on parchment-lined sheet pan.
3. Lightly **spray** dough with pan spray and **sprinkle** on ¼ tsp chopped garlic.
4. **Bake** as directed until golden brown; **split** open while warm if desired.

Bake	Temp	Time
Convection Oven†	350°F	10-12 minutes
Standard Oven	375°F	12-15 minutes

†Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.

CHEF MONICA'S NOTES:

Create a Naanwich! Split biscuit naan open while warm and layer with sliced turkey and cheese.

GET TO KNOW THE
PILLSBURY™ DOUGHBOY!



In 2009 Poppin' Fresh made his debut as a balloon in the Macy's Thanksgiving Day Parade.



Biscuit Pretzel Dogs

YIELD: 16 servings • 2 oz equivalent grains*, 2 M/MA** per serving



INGREDIENTS

PREP

	WEIGHT	MEASURE
Water, cool	8 oz	1 cup
Baking soda		2 Tbsp
Pillsbury™ Frozen Biscuit Dough 2.2 oz (or any Pillsbury™ biscuit you have available)	2 lb 3 oz	16 each

ASSEMBLY

Turkey hot dogs (oz equiv Meat)	2 lb	16 each
Coarse sanding sugar		2 tsp

DIRECTIONS

PREP

1. **Bring** water and baking soda to a boil in a small saucepan; **remove** from heat and allow to **cool**.
2. **Thaw** biscuits, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight

ASSEMBLY

1. **Create** a hole in center of thawed biscuit using your index fingers; gently **stretch** to widen hole's diameter to approximately 3 inches.
2. **Twist** biscuit to for a figure 8; **insert** hot dog through the loops (making sure the dough crosses over top of the hot dog).

*With whole grain-rich waiver approved by state agency

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3. **Brush** biscuits with baking soda solution; **sprinkle** with $\frac{1}{8}$ tsp sanding sugar (to mimic coarse salt).
4. **Place** on parchment-lined sheet pan and **bake** until golden brown and hot dog has reached manufacture's directions for internal temp; **serve** warm.

Bake	Temp	Time
Convection Oven†	350°F	8-12 minutes
Standard Oven	375°F	12-18 minutes

†Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

MENU PAIRING SUGGESTION

Cheese sauce	
Sliced apples	$\frac{1}{2}$ cup fruit
Kale Slaw	$\frac{1}{2}$ cup other veg

CHEF MONICA'S NOTES:

Substitute thawed chicken tender (2 oz meat) per hot dog to create a Pretzel Chick.



Biscuit (Hot) Wings

YIELD: 16, 2-piece servings • 2 oz equivalent grains, 2 M/MA* per serving



INGREDIENTS

Breaded chicken strip pieces (oz equiv Meat)
 Pillsbury™ Mini Frozen Biscuit Dough, 1.25 oz
 (or any Pillsbury™ biscuit you have available)
 Hot sauce

WEIGHT

2 lb
 2 lb 8 oz

MEASURE

32 each
 32 each
 If desired

MENU PAIRING SUGGESTION

Carrot sticks ½ cup red orange veg
 Celery sticks ½ cup other veg
 Baked beans ½ cup legume
 Melon cubes ½ cup fruit
 Juice ½ cup fruit
 Blue cheese or ranch dip

DIRECTIONS

1. **Thaw** chicken strips under refrigeration.
2. **Thaw** biscuit pucks, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
3. **Stretch** dough out to be 3-4-inches in length; **wrap** around center of chicken piece, pressing dough edges together to seal.
4. **Place** seam-side down on parchment-lined sheet pan; **bake** until biscuit is golden brown and chicken has reached 165°F then **serve** warm. (If desired, **drizzle** or **add** a side of hot sauce.)

Bake	Temp	Time
Convection Oven†	350°F	8-12 minutes
Standard Oven	375°F	10-15 minutes

†Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.

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CHEF MONICA'S NOTES:

*Cut any 2 oz equivalent grain
 Pillsbury™ biscuit dough puck in
 half to wrap around chicken tender.*



Churro Biscuit Bites



YIELD: 24 servings, 4 biscuit quarters each • 2 oz equivalent grains*

INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Frozen Biscuit Dough 2.2 oz <i>(or any Pillsbury™ biscuit you have available)</i>	3 lb 5 oz	24 each
Granulated sugar	7 oz	1 cup
Cinnamon, ground		1½ Tbsp
Water, cool		2 Tbsp

DIRECTIONS

1. **Thaw** biscuits, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. **Cut** each biscuit into quarters.

3. **Combine** sugar and cinnamon in large mixing bowl.
4. Lightly **brush** biscuits with water; **toss** into cinnamon sugar mixture until thoroughly coated.
5. **Place** cinnamon-sugared biscuit quarters on parchment-lined full sheet pan.
6. **Spread** pieces out evenly, then lightly **spray** pan spray over top.
7. **Bake** until golden brown as directed below; **serve** 4 pieces with 2 oz dip.

Bake	Temp	Time
Convection Oven†	325°F	8-13 minutes
Standard Oven	375°F	10-15 minutes

†Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

Yo-Cocoa Dip

YIELD: 24, 2 oz servings



INGREDIENTS	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 bag
Sunflower seed butter, creamy	2 lb	3½ cups
Cocoa powder	1.4 oz	½ cup

DIRECTIONS

1. **Add** yogurt and sunflower seed spread to food processor; **process** until smooth.
2. **Stop** processor and **scrape** down sides with rubber spatula.

3. **Add** cocoa and **process** until thoroughly mixed.
4. **Deposit** 2 oz (¼ cup) into dip containers and **cover**; **serve** chilled or **hold** under refrigeration until ready to serve.

CHEF MONICA'S NOTES:

Serve with
Pumpkin Spice
Yogurt Dip for fall.



SCAN FOR
THE RECIPE!

*With whole grain-rich waiver approved by state agency



Biscuit Mini Pizza Crusts

YIELD: 12 2-crust servings • 2 oz equivalent grains per serving



INGREDIENTS

Pillsbury™ Easy Split™ Frozen Biscuit Dough, 2.51 oz
(or any Pillsbury™ biscuit you have available)

WEIGHT

1 lb 14 oz

MEASURE

12 each

MENU PAIRING SUGGESTION: DIY PIZZA KIT

Marinara	½ cup red orange veg
Green pepper rings	½ cup other veg
Shredded cheese	1 meat alternate
Pepperoni slices	Varies by manufacturer*

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DIRECTIONS

1. **Thaw** biscuit pucks, covered, either 15-30 minutes at room temperature until flexible or overnight in refrigerator.
2. **Place** on parchment-lined sheet pan in a 3x4 pattern; lightly **coat** with pan spray.
3. **Place** another piece of parchment over top of biscuits, then an additional sheet pan (to flatten dough while baking).
4. **Bake** as directed until golden brown; use a fork to **split** warm biscuits open to form 2 pizza crusts to **top** as desired or **serve** as a Grab-n-Go DIY Pizza Kit.

Bake	Temp	Time
Convection Oven†	350°F	10-12 minutes
Standard Oven	375°F	12-15 minutes

†Rotate pans baked in convection oven one-half turn (180°) after 3 minutes of baking.

CHEF MONICA'S NOTES:

Top with biscuit gravy, sausage crumbles, scrambled eggs and shredded cheddar for a brunch pizza.

GET TO KNOW THE
PILLSBURY™ DOUGHBOY!



In 1972 the Doughboy was introduced as a 7-inch vinyl doll. The following year, a companion doll, Poppie Fresh, was released, followed by Granmommer and Granpopper, Uncle Rollie, a son (Popper), daughter (Bun-Bun) and Flapjack and Biscuit (the Fresh family's dog and cat) in the years that followed.



Biscuffins



YIELD: 12 servings, 2 oz equivalent grains per serving

INGREDIENTS

Pillsbury™ Frozen Easy Split™

WEIGHT

1 lb 14 oz

MEASURE

12 each

Biscuit Dough 2.51 oz

(or any Pillsbury™ biscuit you have available)

DIRECTIONS

1. **Thaw** biscuit pucks, covered, either 15-30 minutes at room temperature until flexible or overnight in refrigerator.
2. **Place** on parchment-lined sheet pan in a 3x4 pattern; lightly **coat** with pan spray.
3. **Place** another piece of parchment over top of biscuits, then an additional sheet pan (to flatten dough while baking).
4. **Bake** as directed until golden brown; use a fork to **split** warm biscuits open to **top** and **serve** as desired.

Bake	Temp	Time
Convection Oven†	350°F	10-15 minutes
Standard Oven	375°F	12-17 minutes

†Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.

MENU PAIRING SUGGESTION

Turkey sausage patty

Varies with manufacturer

Egg patty

Varies with manufacturer

Cheese slice

½ M/MA

CHEF MONICA'S NOTES:

Lightly dust top and bottom of biscuits with cornmeal before baking for an even more authentic English Muffin offering.

Notes



THE BAKER'S DOZEN

Scan the QR code to find this bonus recipe for Apple Pull-Aparts



SHOW US HOW YOU
Dough for it!

Post your creations on social using [#AskChefMonica](#) and [#PillsburyDoughForIt](#) and you might see them come to life!



@generalmillsk12



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Bonus!

Scan for the digital recipe book and to see instructional video content from Chef Monica!





Visit [GeneralMillsCF.com/k12](https://www.GeneralMillsCF.com/k12) to learn more about Pillsbury™ Biscuits, money-saving rebates, and other high-quality, low-labor products for K-12.