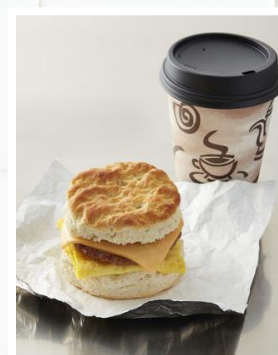


HEALTHCARE

GRAB-AND-GO RECIPE COLLECTION



Easy on-the-go recipes to help you serve customers during COVID-19

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In today's ever-changing COVID-19 environment*, simple recipes for healthcare foodservice are more important than ever. Our healthcare team has compiled a list of low-labor, single-serve-friendly, healthy and delicious products you can serve, organized by product type so you can easily find the applications to make with the General Mills products you have on hand.

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Looking for more easy, foolproof recipes? Visit www.GeneralMillsCF.com today!

*Please follow CDC and local authority guidelines when preparing food during the current COVID-19 pandemic. More information can be found at www.cdc.gov/covid19.

BERRY BANANA SMOOTHIE BOWL

Yield: 5 servings (1 serving = 12 oz)

Fresh berries and bananas top a smoothie bowl starring Yoplait® ParfaitPro® Vanilla Yogurt. Perfect for breakfast or a snack.

INGREDIENT	WEIGHT	MEASURE
Skim milk	8 oz	1 cup
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	2 lb	4 cups
Strawberries, fresh, halved	12 oz	2 cups
Raspberries, fresh	10 oz	2 cups
Bananas, chopped	1 lb	3 cups



DIRECTIONS

1. Place milk, yogurt, strawberries, raspberries, banana and honey in large capacity blender (or prepare in batches).
2. Blend on high speed 1 minute. Stop blender; stir ingredients with spatula.
3. Continue to blend until smooth. Portion into serving bowls and cover.
4. Serve chilled. Smoothie bowls may be refrigerated overnight.

BACK OF HOUSE TIPS:

Serve frozen if desired.

Top with smoothie bowl favorites such as: granola, sliced bananas, fresh berries and nuts.

Try with our other flavors of Yoplait® ParfaitPro® yogurt – such as Strawberry or Blueberry!

GRAB-AND-GO TIP:

Serve in 12 oz disposable cups, each with a lid with individually wrapped spoon and napkin for grab and go.

VERY BERRY OVERNIGHT OATS



Yield: 32 servings (1 serving = 9 oz)

This hearty breakfast idea combines grains, yogurt and berries all in one colorful, trendy serving.

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (11631)	8 lb	2 pouches
IQF berries, unsweetened	5 lb	16 cups
Milk, low-fat or fat-free	4 lb	8 cups
Quick cooking oats, dry	2 lb	10 2/3 cups

DIRECTIONS

1. Add yogurt, frozen berries, milk and dry oats to large mixing bowl; stir until thoroughly mixed.
2. Portion into 32 - 9 oz cups with covers; refrigerate at less than 41°F for several hours or overnight.
3. Serve cold and hold no longer than 72 hours.

BACK OF HOUSE TIP:

Top with an additional 1 oz yogurt and 1 Tbsp (commodity fruit) berries for service if desired.

GRAB-AND-GO TIP:

Serve in 9 oz disposable cups, each with a lid and an individually wrapped spoon and napkin for grab and go.

BERRY SMOOTHIE BOWL

Yield: 8 servings (1 serving = 6 oz)

Smooth, sweet, and crunchy describes a Yoplait® Yogurt bowl with fresh berries and Nature Valley™ Oats 'n Honey Parfait Granola Cereal.

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (11631)	1 lb 8 oz	3 cups
Nature Valley™ Parfait Granola (37854)	8 oz	2 cups
Raspberries, fresh	8 oz	2 cups
Strawberries, fresh, quartered	8 oz	1 ½ cups
Bananas, sliced	8 oz	1 ½ cups
Blueberries, fresh	4 oz	¾ cups



DIRECTIONS

1. Fill serving bowls with 3 oz yogurt.
2. Top with 1 oz each of granola, raspberries, strawberries and bananas.
3. Add 0.5 oz blueberries; serve cold.

BACK OF HOUSE TIPS:

Substitute other fruits in season for more variety.

Try with our other flavors of Yoplait® ParfaitPro® yogurt – such as Vanilla or Blueberry!

GRAB-AND-GO TIP:

Serve in 9 oz disposable soup bowls, each with a lid with individually wrapped spoon and napkin for grab and go.

BLUEBERRY BANANA BASH SMOOTHIES

Yield: 16 servings (1 serving = 8 oz)

Equal parts bananas and blueberries blended with vanilla yogurt make a favorite-flavor combo smoothie.

INGREDIENT	WEIGHT	MEASURE
Blueberries, IQF	2 lb	6 cups
Bananas, sliced	2 lb	6 cups
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 bag



DIRECTIONS

1. Add blueberries and bananas to large capacity blender (or prepare in batches).
2. Blend on high speed 1 minute; stop blender and scrape sides with spatula.
3. Continue to blend until smooth.
4. Measure to verify that pureeing has resulted in 8 cups of fruit (for nutrition requirements if needed); puree additional fruit if necessary.
5. Whisk fruit puree and yogurt together in large container until smooth.
6. Portion into serving cups and cover; serve chilled immediately or refrigerate overnight.

BACK OF HOUSE TIPS:

Swap blackberries for (all or part of) blueberries to add variety.

GRAB-AND-GO TIP:

Serve in 9 oz disposable cups, each with a lid and individually wrapped straw for grab and go.

BERRY BUNNY SMOOTHIE



Yield: 16 servings (1 serving = 12 oz)

Cooked carrots and orange juice blend up with Yoplait® ParfaitPro® Low Fat Strawberry Yogurt in cool, creamy smoothies packed with vitamins.

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (11631)	4 lb	1 bag
Orange juice, unsweetened, chilled	1 lb 6 oz	8 cups
Carrots, sliced, cooked, chilled	4 lb	9 ¼ cups

DIRECTIONS

1. Place approx. 1/4 bag of yogurt and 2 cups of orange juice in a large capacity blender.
2. Add 1/4 of the carrots and blend until smooth. Scrape down inside of blender with a rubber spatula.
3. Pour smoothie mixture into an 8-quart measurement-marked food storage container.
4. Repeat process until all ingredients have been used.
5. Stir smoothie mixture until well mixed. Verify that the smoothie mixture yields 6 quarts (this ensures that each serving will contain 1/2 cup of red/orange vegetable subgroup).
6. If necessary, puree additional carrots to meet the 24 cup total yield and stir into smoothie mixture.
7. Portion 12 ounces into a 12 or 14 oz serving cup. Fill remaining cups using portioned one as a visual guide.
8. Place lids on caps and serve chilled. Refrigerate if not serving immediately. Smoothies may also be refrigerated overnight.

GRAB-AND-GO TIP:

Serve in 12 oz disposable cups, each with a lid with individually wrapped straw for grab and go.

AVOCADO SMOOTHIES

Yield: 12 servings

Avocado and lime are fabulous partners in a refreshing yogurt smoothie.

INGREDIENT	WEIGHT	MEASURE
Avocados, fresh	1 lb	4 each
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	1 lb	2 cups
Lime juice	-	2 Tbsp
Kosher salt	-	1 tsp
Ice cubes	1 lb	4 cups



DIRECTIONS

1. Place avocado, yogurt, lime juice and salt in blender; blend until smooth, approx. 30 seconds.
2. Stop blender, add 8 oz ice and blend until smooth approx. 30 seconds.
3. Stop blender, scrape down sides and stir. Add remaining ice to blender; blend until smooth, approx. 30 seconds.
4. Pour 4 oz smoothie into 12 cups and serve.

BACK OF HOUSE TIP:

Dip rims of serving glasses first in lime juice and then in chili powder/kosher salt blend before filling if desired.

GRAB-AND-GO TIP:

Serve in 6 oz disposable cups, each with a lid with individually wrapped straw for grab and go.

YOGURT BERRY-COCONUT FRUITSHAKE



Yield: 9 servings (1 serving = 8 oz)

Adding coconut milk to berries and creamy yogurt yields an irresistible, tropical smoothie.

INGREDIENT	WEIGHT	MEASURE
Blackberries, IQF	1 lb	3 cups
Blueberries, IQF	1 lb	3 cups
Coconut milk, canned	8 oz	1 cup
Granulated sugar	2 oz	¼ cup
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	2 lb	4 cups

DIRECTIONS

1. Place all ingredients in a blender and blend until almost smooth.
2. Pour 8 oz of smoothie into 9, 10 oz cups.
3. Serve immediately or hold under refrigeration until ready to serve.

BACK OF HOUSE TIP:

Switch out the fruit to whatever fresh or IQF items you have on hand.

GRAB-AND-GO TIP:

Serve in 9 oz disposable cups, each with a lid and an individually wrapped straw for grab and go.

TRIPLE BERRY PARFAITS

Yield: 16 servings (1 serving = 7 oz)

Layer up parfaits with yogurt, raspberries, blueberries, blackberries and granola.

INGREDIENT	WEIGHT	MEASURE
Blueberries, IQF	12 oz	2 ¼ cups
Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (16631)	4 lb	1 pouch
Raspberries, IQF	8 oz	2 cups
Blackberries, IQF	12 oz	2 ¼ cups
Nature Valley™ Granola - Oats 'n Honey Bulkpack Cereal (27111)	14 oz	3 ½ cups



DIRECTIONS

1. Place 2 Tbsp (approx. 0.75 oz) blueberries in bottom of each 12 oz parfait cup.
2. Pipe 1/4 cup (2 oz) yogurt into each cup. Add 2 Tbsp (approx. 0.5 oz) raspberries to each cup.
3. Pipe an additional 1/4 cup (2 oz) yogurt on top of raspberries.
4. Add 2 Tbsp (approx. 3/4 oz) blackberries to each cup.
5. Top each parfait with 3 Tbsp granola, cover with domed lid and serve.

BACK OF HOUSE TIP:

These can be made 1 day in advance; hold under refrigeration no longer than 2 days.
Try other Nature Valley™ Granolas – like Oats & Fruit, or Chocolate!

GRAB-AND-GO TIP:

Serve in 9 oz disposable cups, each with a lid and individually wrapped spoon and napkin for grab and go.

YOGURT PARFAIT



Yield: 1 serving

Serve fresh parfaits with this bulk, foodservice recipe with Yoplait® ParfaitPro® yogurt, blueberries, strawberries, and Nature Valley™ granola.

INGREDIENT	WEIGHT	MEASURE
Blueberries, IQF	2 oz	1/3 cup
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	6 oz	¾ cup
Strawberries, IQF, sliced	2 oz	1/3 cup
Nature Valley™ Granola - Oats 'n Honey Bulpak Cereal (27111)	1.5 oz	1/3 cup

DIRECTIONS

1. Add blueberries to a clear 12 oz beverage cup; pipe in 3 oz yogurt.
2. Add strawberries, then the remaining 3 oz yogurt.
3. Top with granola, cover (with domed lid) and keep cold for serving.

BACK OF HOUSE TIP:

Make 1 day in advance, just keep granola separate. Hold under refrigeration no longer than 2 days. Try with our other flavors of Yoplait® ParfaitPro® yogurt – like Strawberry or Blueberry – to keep your menu fresh!

GRAB-AND-GO TIP:

Serve in 12 oz disposable cups, each with a lid, granola insert and individually wrapped spoon and napkin for grab and go.

LEMON BLUEBERRY YOGURT PARFAITS

Yield: 16 servings (1 serving = 1 parfait)

INGREDIENT	WEIGHT	MEASURE
Blueberries, IQF	2 lb	8 cups
Lemon curd	1 lb 8 oz	2 2/3 cups
Yoplait® ParfaitPro® Lowfat Blueberry Yogurt (16067)	4 lb	1 pouch
Nature Valley™ Lowfat Fruit Granola (11987)	1 lb	4 cups



DIRECTIONS

1. Deposit 1/2 cup (2 oz) blueberries, then 3 Tbsp lemon curd on bottom of 12 oz parfait cup.
2. Pipe in 1/2 cup (4 oz) yogurt; top with 1/4 cup (1 oz) granola and 1/2 tsp lemon zest.
3. Cover with tight-fitting lid and serve cold.

BACK OF HOUSE TIPS:

Keep granola topping in a separate container so it remains crunchy and allows for advanced prep. Create parfait minis by reducing the amount of ingredients and using smaller serving containers as desired.

GRAB-AND-GO TIP:

Serve in 9 oz disposable cups, each with a lid and individually wrapped spoon and napkin for grab and go.

GLUTEN-FREE STRAWBERRY FROZEN YOGYRT



Yield: 44 servings (1 serving = 12 oz)

Serve a tangy and velvety smooth delicacy with a Yoplait® ParfaitPro® Vanilla Yogurt frozen strawberry dessert.

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	3 lb	5 ½ cups
Heavy cream	1 lb	1 ¾ cups
Strawberries, IQF, bites and pieces	1 lb 2 oz	2 cups
Olive oil	1 oz	2 Tbsp

DIRECTIONS

1. Place all ingredients into bowl of mixer fitted with whisk attachment; mix on medium speed for 3-4 minutes.
2. Pour mixture into a half-hotel pan (12 x 10 x 2 1/2-inches).
3. Place plastic wrap on top of mixture in pan (plastic should touch mixture to prevent freezer-burn); wrap pan tightly with additional plastic wrap.
4. Place in freezer for 3 hours; serve with #12 scoop.

BACK OF HOUSE TIP:

If frozen yogurt has been in freezer longer than 3 hours, let stand at room temperature for 10-25 minutes before serving.

Try a flavored olive oil, like blood orange, if you have on hand.

GRAB-AND-GO TIP:

Serve in 12 oz disposable cups, each with a lid, granola insert and individually wrapped spoon and napkin for grab and go.

VANILLA YOGURT MOUSSE



Yield: 22 servings (1 serving = 9 oz)

Whisk vanilla yogurt and whipped topping for a light, airy, cool and creamy dessert.

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 bag
Nondairy whipped topping	4 lb	18 cups

DIRECTIONS

1. Add yogurt and whipped topping to large stainless mixing bowl.
2. Mix with wire whisk until mixture is light, airy and well-blended.
3. Transfer to air-tight container and refrigerate until service.

GRAB-AND-GO TIP:

Serve in 9 oz disposable cups, each with a lid and individually wrapped spoon and napkin for grab and go.

GLUTEN-FREE CHOCOLATE MOUSSE

Yield: 28 servings (1 serving = 9 oz)

Whisk vanilla yogurt and whipped topping, then stir in melted chocolate for a light, airy, cool and creamy dessert.

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 bag
Nondairy whipped topping	4 lb	18 cups
Semi-sweet chocolate chips	12 oz	2 cups



DIRECTIONS

1. Add yogurt and whipped topping to large stainless mixing bowl.
2. Mix with wire whisk until mixture is light, airy and well-blended.
3. Add chocolate chips to glass bowl; microwave on high about 20 seconds and stir.
4. Continue to heat in intervals of 10 seconds, then stir, until melted.
5. Add 1 cup of yogurt mixture into melted chocolate to temper; fold with rubber scraper until combined.
6. Continue adding 1 cup yogurt mixture at a time until well blended.
7. Transfer to air-tight container and refrigerate until needed.

GRAB-AND-GO TIP:

Serve in 9 oz disposable cups, each with a lid and individually wrapped spoon and napkin for grab and go.

STRAWBERRY YOGURT MOUSSE



Yield: 128 servings (1 serving = 1 oz)

Strawberry yogurt is folded into rich whipping cream and the flavor is enhanced with a surprising sugar-free drink mix.

INGREDIENT	WEIGHT	MEASURE
Heavy cream	4 lb	8 cups
Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (16631)	4 lb	8 cups
Strawberry flavored sugar-free drink mix packet (0.14 oz - each)	0.5 oz	4 each

DIRECTIONS

1. Whisk heavy cream in mixer bowl with whisk attachment on high speed until stiff peaks form, 2-4 minutes; stop mixer, scrape bowl.
2. Add yogurt and mix about 4 minutes until light and airy; add beverage mix packets and fold until well combined.
3. Store covered in refrigerator until serving.

BACK OF HOUSE TIP:

Mousse can be topped with seasonal berries for an upscale dessert.

GRAB-AND-GO TIP:

Serve in 12 oz disposable cups, each with a lid and individually wrapped spoon and napkin for grab and go.

CLASSIC BACON, EGG & CHEESE

Yield: 1 serving

Your classic bacon, egg and cheese breakfast wrapped in a Pillsbury™ Croissant for an easy grab-and-go option.

INGREDIENT	WEIGHT	MEASURE
Bacon sliced, cooked	1 oz	2 each
Pillsbury™ Croissant Baked Plain Pinched Sliced 2.5 oz (32103), thawed and heated	2.5 oz	1 each
Egg patty, large, thawed and heater	2 oz	1 each
American cheese slice	1 oz	1 each



DIRECTIONS

1. Place warmed egg patty on bottom piece of a warmed, halved croissant.
2. Add 2 sliced of bacon, a slice of cheese and the top piece of the croissant.
3. Serve immediately or wrap in butcher wrap and heat to serve for on-the-go.

BACK OF HOUSE TIPS:

Swap traditional breakfast meats for smoked sausage, fried chicken or a chicken patty; they also pair well with an egg and cheese.

If serving immediately, not hot holding, top with avocado or tomato slices and fresh greens for a burst of color and flavor.

Swap with a Pillsbury™ Baked Biscuit instead of a Croissant for a carrier alternative.

GRAB-AND-GO TIP:

Wrap tightly in butcher wrap and place in a heat resistant clamshell container for grab and go.

CLASSIC SAUSAGE, EGG & CHEESE



Yield: 1 serving

Your classic breakfast sandwich with 4 simple ingredients. A Pillsbury™ Southern Style Easy Split™ Biscuit, sausage patty, an egg and cheese.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Southern Style Easy Split™ 3.17 oz Frozen Biscuit Dough (06249)	3.17 oz	1 each
Large egg patty, warm	2 oz	1 each
Sausage patty, cooked	3 oz	1 each
American cheese slice	1 oz	1 each

DIRECTIONS

1. Thaw biscuit dough, covered either at room temperature 15-30 minutes until flexible, or refrigerate overnight.
2. Bake as directed on package.
3. Place warm egg patty on bottom piece of a warm biscuit.
4. Add a warmed sausage patty, a slice of cheese and the top piece of biscuit; serve warm.

BACK OF HOUSE TIPS:

Swap traditional breakfast meats for smoked sausage, fried chicken or a chicken patty.

Try using Pepper Jack, Monterrey Jack or Swiss cheese to give your breakfast sandwich a twist.

Top biscuits before baking with spices, shredded cheese and/or vegetable slices before baking for extra flavor and an exciting visual appearance.

GRAB-AND-GO TIP:

Wrap tightly in butcher wrap and place in a heat resistant clamshell container for grab and go.

SOUTHWESTERN BAKED BISCUIT SANDWICH

Yield: 8 servings

A tasty and easy sandwich just split warmed biscuits and top with a fiery egg mixture and pepper jack cheese.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Southern Style Easy Split™ 3.17 oz Frozen Biscuit Dough (06249)	1 lb 8 oz	8 each
Ground chorizo, raw	1 lb	2 cups
Eggs, large	1 lb 8 oz	12 each
Hot sauce	-	5 dashes
Pepper jack cheese, shredded	4 oz	1 cup



DIRECTIONS

1. Thaw and heat biscuits as directed on package; keep warm until needed.
2. Cook chorizo in skillet until brown; drain well and transfer to bowl.
3. Cook eggs in skillet to a soft scramble; add red pepper sauce and cooked chorizo.
4. Stir to blend and remove from heat.
5. Split warm biscuit in half; add #16 scoop (1.5 oz) filling over each biscuit half.
6. Sprinkle 1 1/2 Tbsp shredded cheese on top and serve.

BACK OF HOUSE TIPS:

Serve it on the go – serve with both biscuit halves for a closed-face sandwich, perfect for on the go.
Serve with a pre-cooked egg patty instead of scrambled eggs to save time.
Spice it up and add extra hot house as desired.

GRAB-AND-GO TIP:

Wrap tightly in butcher wrap and place in a heat resistant clamshell container for grab and go.

BREAKFAST TURKEY CLUB BISCUIT SANDWICH



Yield: 12 servings

Turkey and bacon, or bacon and egg? No need to decide! This sandwich combines traditional club fixing's and raises it with a scrambled egg and avocado spread, all on a warm biscuit.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Southern Style Easy Split™ 3.17 oz Frozen Biscuit Dough (06249)	2 lb 6 oz	12 each
Muenster cheese slices	1oz	12 each
Egg patties	24 oz	12 each
Deli turkey, thin sliced	12 oz	24 each
Bacon slices, cooked	12 oz	24 each
Tomato slices, fresh	1 lb	12 each

DIRECTIONS

1. Split warm biscuits in half and add 1 slice of cheese to bottom piece.
2. Layer on 1 scrambled egg, 2 turkey slices, 2 pieces cooked bacon and 1 tomato slice.
3. Top with remaining biscuit half. Serve immediately, or wrap in butcher wrap and keep under heat.

BACK OF HOUSE TIPS:

A great recipe to use with leftover biscuits.

Cook egg to order for more customization if desired.

Spread with guacamole or plain mashed avocado, as pictured, if serving to order.

GRAB-AND-GO TIP:

Wrap tightly in butcher wrap and place in a heat resistant clamshell container for grab and go.

CHICKEN FRIED STEAK BREAKFAST SANDWICH

Yield: 12 servings

A dinner favorite morphs to the morning with a sunny egg, chicken fried steak and sausage gravy in flaky Pillsbury™ Southern Style Frozen Biscuits.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Southern Style Large Frozen Dough Biscuit, 4.5 oz (O6254), baked	-	12 each
Chicken fried steak, cooked	8 lb	12 each
Gravy, prepared	4 lb 8 oz	6 cups
Sunny side up eggs	-	12 each



DIRECTIONS

1. Split warm biscuits in half and place side-by-side on serving plate.
2. Layer on warm chicken steak, 1 cup (6 oz) warm gravy and 1 sunny side up cooked egg.
3. Serve immediately.

BACK OF HOUSE TIPS:

Serve with a pre-cooked egg patty instead of sunny side up eggs to save time.

If labor is tight or traffic is high, simplify by serving just the biscuit, chicken steak and egg patty.

GRAB-AND-GO TIP:

Skip the gravy, wrap tightly in butcher wrap and place in a heat resistant clamshell container for grab and go.

SCONE BEAR CLAWS



Yield: 12 servings (1 serving = 1 piece)

Cut a few slits in prepared scone dough rounds and bake into the popular breakfast sweet treat.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Brown Sugar Cinnamon Scone Freezer-to-Oven (31081)	2 lb 13 oz	12 each
Gold Medal™ Ready-To-Spread Vanilla Crème Icing (11216)	10 oz	1 cup

DIRECTIONS

1. Place scones with the point towards you on a cutting board; make (4) 1-inch vertical cuts evenly across the long edge away from you (leaving 1/4-inch uncut and attached).
2. Thaw 10-15 minutes; spread open cuts to separate and create a bear claw.
3. Place on parchment-lined sheet pan in 6 x 4 pattern and bake as directed below; allow to cool completely.
Convection Oven* 325°F 19-23 minutes
Standard Oven 375°F 22-26 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.
4. Heat icing in microwave until melted.
5. Dip bear toes into melted icing; place on parchment-lined sheet pan and allow to set before serving.

BACK OF HOUSE TIPS:

Use half scones to create smaller bear cub claws if desired.

Try with our other Pillsbury™ scone varieties, like White Chocolate Raspberry or Blueberry.

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

SCONE COOKIES

Yield: 24 servings 91 serving = 1 cookie)

Slice chocolate chunk scone dough into cookie-sized pieces. Bake and double-dip cookies in vanilla, then chocolate icing. Simply amazing!

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Chocolate Chunk Scone Freezer-to-Oven (30567)	1 lb 14 oz	8 each
Gold Medal™ Ready-To- Spread Vanilla Crème Icing (11216)	1 lb 4 oz	2 cups
Gold Medal™ Ready-To- Spread Chocolate Fudge Icing (11215)	1 lb 4 oz	2 cups



DIRECTIONS

1. Place scones on cutting board, standing them upright.
2. Cut each scone into 3 thin, equal slices; place on parchment-lined sheet pan in 6x4 pattern.
3. Bake directed below; allow to cool completely.
Convection Oven* 325°F 18-22 minutes
Standard Oven 375°F 22-26 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.
4. Heat vanilla icing in microwave until melted; dip in each cookie to coat half.
5. Place on parchment-lined sheet pans and allow icing to set, about 10-15 minutes.
6. Heat chocolate fudge icing in microwave until melted; dip vanilla iced side in to partially coat over vanilla icing.
7. Place dipped cookies on parchment-lined sheet pans and allow icing to set, about 10-15 minutes, before serving.

TIPS!

Sweets boost morale! These are a great option to boost staffs' spirits.

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

SCONE BITES

Yield: 48 servings (1 serving = 1 piece)

Cut frozen scone dough into pieces and sprinkle with sugar for a bite-size treat.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Apple Cinnamon Scone Freezer-to-Oven (08148)	2 lb 13 oz	12 each
Granulated sugar	4 oz	½ cup

DIRECTIONS

1. Place a block of 12 scones on cutting board, scored side facing up (do not break apart individually).
2. Cut each scone in half (making an X across the score cut) to create smaller triangles.
3. Cut scone triangles in half again to create mini scone triangles.
4. Cut mini scone triangles in half again to create quartered scones.
5. Place quartered scones on parchment-lined full sheet pan in 4x8 pattern.
6. Top each scone bite with granulated sugar and bake as directed below.

Convection Oven* 325°F 15-19 minutes

Standard Oven 375°F 20-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.

BACK OF HOUSE TIP:

Serve an assortment of scone bites with our other flavor varieties or a variety pack.

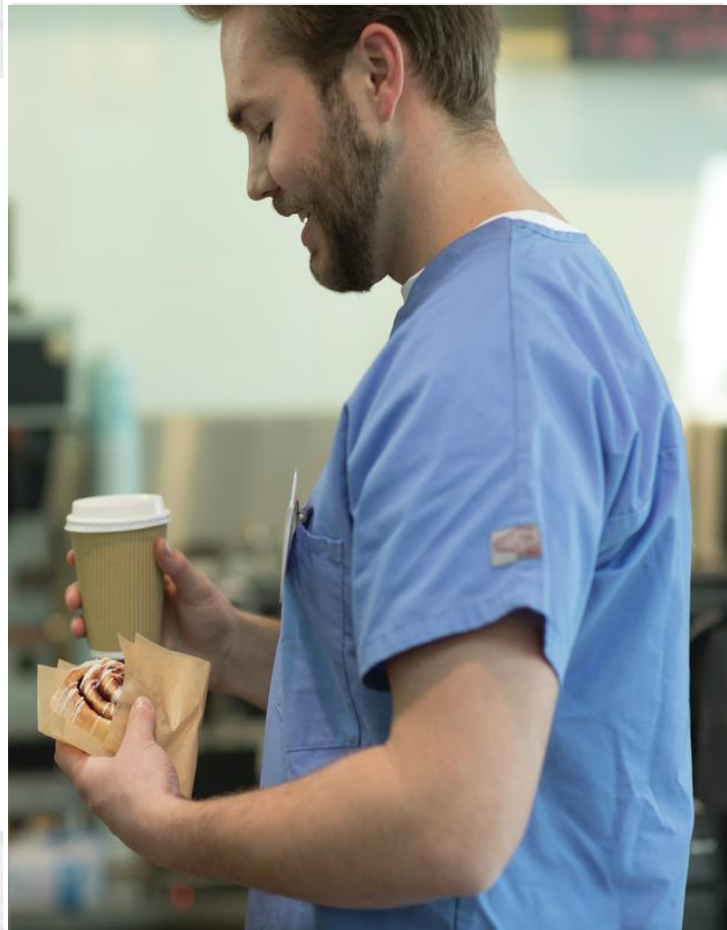
GRAB-AND-GO TIP:

Serve in individually sealed plastic pouch or clamshell for grab and go.

CLASSIC CINNAMON ROLLS

Yield: 16 servings (1 serving = one 1.5 oz roll)

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake 1.5 oz Cinnamon Roll (05347)	1.5 oz	16 rolls
Corn Syrup	-	-
Gold Medal™ Ready-To-Spread Vanilla Creme Icing (11216)	5 oz	½ cup



DIRECTIONS

1. Place frozen cinnamon rolls on a parchment-lined full sheet pan.
2. Place in oven following baking directions
Convection Oven 300°F 20-24 minutes
3. Brush each cinnamon roll with corn syrup after taking out of the oven.
4. Melt icing in microwave in 15 second increments until ready to drizzle.
5. Drizzle each roll using a spoon or dip them directly in the icing.
6. Let the icing set on each roll before serving

GRAB-AND-GO TIP:

Serve in individual paper liners or in individual heat-resistant clamshell containers for grab and go.

BLUEBERRY SWIRL CINNAMON ROLL YOGURT PARFAIT

Yield: 16 – 2, 8# scoop servings



Whole Grain Cinnamon Rolls, yogurt and blueberries combine for this delicious grab and go option.

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 pound
Blueberries, IQF	2 lb 13 oz	8 cups
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 1.5 oz (05357)	12 oz	8 each

DIRECTIONS

1. Stir together yogurt and blueberries in a large bowl; fold in cooled, diced cinnamon roll pieces.
2. Refrigerate several hours or overnight; place 2 - #8 scoops in a 12 oz serving cup.
3. Cover and refrigerate until service.

BACK OF HOUSE TIP:

Substitute any frozen fruit or yogurt for more flavor combinations.

GRAB-AND-GO TIP:

Serve in 9 oz disposable cups, each with a lid and individually wrapped spoon and napkin for grab and go.

PEACHY KEEN CINNAMON ROLL COBBLER

Yield: 16 servings (1 serving = 2 - 10# scoops)

Get all the flavors of a classic peach cobbler, while using leftover cinnamon rolls to bring something new to the table.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 1.5 oz (05357)	1 lb 8 oz	16 each
Diced peaches, canned in light syrup, undrained	8 lb 12 oz	16 cups
Cinnamon, ground	-	1 tsp



DIRECTIONS

1. Pour peaches (and liquid) into lightly greased full steam table pan (12 x 20 x 2 1/2 inches).
2. Fold in cooled, diced cinnamon rolls; spread evenly and sprinkle cinnamon over top.
3. Refrigerate overnight; bake as directed and serve warm (2 - #10 scoops per serving).
Convection Oven* 300°F 50-55 minutes
Standard Oven 350°F 55-60 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 25 minutes of baking.

BACK OF HOUSE TIP:

Looking for a way to use leftovers? Serve Cobbler Parfaits! Layer chilled cobbler with 4 oz vanilla yogurt in a parfait cup.

GRAB-AND-GO TIP:

Serve in individual heat-resistant clamshells for grab and go.

SALTED PECAN MINI ROLLS



Yield: 30 servings (1 serving = 1 roll)

Our mini cinnamon rolls offer up the perfect serving size for a sweet breakfast roll with pecans, brown sugar and smoked sea salt.

INGREDIENT	WEIGHT	MEASURE
Pillsbury Supreme™ Place & Bake™ Mini Frozen Cinnamon Roll Dough 0.9 oz (11447)	1 lb 11 oz	30 each
Heavy cream	12 oz	1 ½ cups
Brown sugar, packed	8 oz	1 cup
Pecan pieces	4 oz	1 cup
Salt	-	2 tsp

DIRECTIONS

1. Thaw dough covered, either at room temperature 10-15 minutes or refrigerated overnight.
2. Pour heavy cream in generously sprayed half hotel pan and evenly sprinkle in brown sugar, pecans, and salt.
3. Place cinnamon rolls in 6x5 pattern on top of mixture. They will fit tightly.
4. Bake as directed below until golden brown.
Convection Oven* 300°F 28-32 minutes
Standard Oven 350°F 33-39 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 25 minutes of baking.
5. Remove pan from oven and immediately invert. Sprinkle salt flakes over top.
6. Place rolls into individual serving containers for easy grab-and-go service.

GRAB-AND-GO TIP:

Serve in individual heat-resistant clamshells for grab and go.

CHERRY CINNAMON BITES

Yield: 12 servings (1 serving = 4 rolls & 2 Tbsp icing)

Delight your customers with new Pillsbury™ mini cinnamon rolls with sweet cherry frosting for a signature item that keeps them coming back.

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Ready-To-Spread Vanilla Creme Icing (11216)	15 oz	1 ½ cups
Maraschino cherries, finely chopped, reserve juice	1 oz	3 Tbsp
Maraschino cherry juice, reserved	-	1 Tbsp
Pillsbury Supreme™ Place & Bake™ Frozen Mini Cinnamon Roll Dough 0.9 oz (11144)	2 lb 11 oz	48 each



DIRECTIONS

1. Stir together icing, cherries and juice in medium bowl until combined.
2. Portion approx. 2 Tbsp into to-go containers; refrigerate until needed.
3. Bake rolls as directed on package; keep warm.
4. Place 4 rolls in to-go boxes and serve with a side of icing.

BACK OF HOUSE TIP:

Try different icings! Combine our Gold Medal™ Icing with honey and pecans or mix with coconut. The options are endless!

GRAB-AND-GO TIP:

Serve in individual heat-resistant clamshells for grab and go.

CINNAFUN BUNS



Yield: 1 servings (1 serving = 1 roll)

One Pillsbury™ cinnamon roll, infinite ways to ice, top and dress it up!

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 1.5 oz (05357)	1.5 oz	each

DIRECTIONS

1. Bake cinnamon roll dough as directed on package and cool slightly.
2. Serve as is or finish rolls with your favorite topping ideas below (note, nutrition information will vary).

BACK OF HOUSE TIP:

Fun topping ideas include caramel topping, chocolate syrup, powdered sugar, powdered sugar icing, shredded coconut, sprinkles, yogurt icing. The options are endless!

GRAB-AND-GO TIP:

Serve in individual heat-resistant clamshells for grab and go.

PECAN STICKY BUNS

Yield: 24 servings (1 serving = 1 bun)

Ooey, gooey sticky buns start with a frozen cinnamon rolls -- and butter, brown sugar and pecans.

INGREDIENT	WEIGHT	MEASURE
Butter, unsalted, softened	8 oz	1 cup
Brown sugar, packed	12 oz	1 ½ cups
Honey	6 oz	½ cup
Water, hot	1 oz	2 Tbsp
Pecans, chopped	6 oz	1 ½ cups
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer to Oven, 3 oz (05358)	4 lb 8 oz	24 each



DIRECTIONS

1. Mix butter, brown sugar, honey and hot water in mixer bowl fitted with paddle attachment.
2. Mix on low speed approx. 2-3 minutes until smooth.
3. Spread mixture evenly into generously sprayed full size hotel pan, and sprinkle evenly with chopped pecans.
4. Place cinnamon rolls in 4x6 pattern on top of mixture, spacing evenly.
5. Bake as directed below until golden brown.
Convection Oven* 300°F 28-32 minutes
Standard Oven 350°F 35-39 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 14 minutes of baking.
6. Release sticky buns by inverting pan immediately upon removing from oven.
7. Serve warm.

GRAB-AND-GO TIP:

Serve in individual heat-resistant clamshells for grab and go.

APPLE STUFFED CINNAMON ROLLS



Yield: 12 servings (1 serving = 1 roll)

Bake apple slices into the classic cinnamon roll for something new but with the same mouthwatering results.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 3 oz (05358)	2 lb 4 oz	12 each
Apples, sliced into 12 wedges	1 lb 4 oz	4 each

DIRECTIONS

1. Thaw cinnamon rolls covered, 20 minutes at room temperature or overnight under refrigeration.
2. Cut 4 slits, halfway through dough on each cinnamon roll; place onto parchment-lined full sheet pan.
3. Add a slice of apple into each of the 4 slits; bake as directed below and serve warm.

Convection Oven* 300°F 22-26 minutes

Standard Oven 350°F 28-32 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.

BACK OF HOUSE TIP:

Brush rolls immediately out of the oven with a simple syrup or glaze to lock in moisture and give the rolls a glossy shine.

GRAB-AND-GO TIP:

Serve in individual heat-resistant clamshells for grab and go.

INDIVIDUAL STICKY BUNS

Yield: 12 servings (1 serving = 1 bun)

Easily turn frozen cinnamon rolls into extraordinary sticky buns. So simple!

INGREDIENT	WEIGHT	MEASURE
Brown sugar, packed	12 oz	1 ½ cups
Heavy cream	1 lb 8 oz	3 cups
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer to Oven, 3 oz (05358)	2 lb 4 oz	12 each



DIRECTIONS

1. Spray jumbo muffin pan generously with cooking spray.
2. Place 2 Tbsp brown sugar and 1/4 cup heavy cream into each muffin cup; top with a cinnamon roll.
3. Bake as directed below; immediately invert muffin pan onto full sheet pan or serving platter and serve.

Convection Oven* 300°F 30-34 minutes

Standard Oven 350°F 35-39 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 15 minutes of baking.

GRAB-AND-GO TIP:

Serve in individual heat-resistant clamshells for grab and go.

CINN-FULLY CHOCOLATE MUFFINS



Yield: 12 servings (1 serving = 1 muffin)

What a fun idea! Stack cinnamon roll rounds with chocolate muffin rounds and bake. Double-decker delicious.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 1.5 oz (05357)	1 lb 2 oz	12 each
Pillsbury™ Place & Bake™ Chocolate Chocolate Chip Muffin Freezer-to-Oven (31661)	1 lb 2 oz	12 each

DIRECTIONS

1. Place 1 cinnamon roll into greased or paper-lined muffin cup.
2. Top with a chocolate chocolate chip muffin puck.
3. Bake as directed below and serve warm.

Convection Oven* 300°F 18-22 minutes

Standard Oven 350°F 23-27 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.

GRAB-AND-GO TIP:

Serve in individually sealed plastic pouch or clamshell for grab and go.

CINNAMON ROLL COBBLER

Yield: 16 servings (1 serving = 1 bun)

Get all the flavors of a classic apple cobbler with this short-cut method using frozen cinnamon rolls beneath and above the apple filling.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 1.5 oz (05357)	1 lb 14 oz	20 each
Apple pie filling	3 lb 6 oz	6 cups



DIRECTIONS

1. Thaw cinnamon rolls covered, 40 minutes at room temperature or overnight in refrigerator.
2. Spread pie filling over bottom of lightly greased 12 x 20 x 2 1/2-inch full steam table pan.
3. Cut rolls into quarters and place evenly on pie filling.
4. Bake as directed below and serve warm.

Convection Oven* 300°F 23-28 minutes

Standard Oven 350°F 34-39 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.

BACK OF HOUSE TIP:

Serve warm with a scoop of vanilla ice cream and a drizzle of caramel sauce, if desired.

GRAB-AND-GO TIP:

Serve in individual heat-resistant clamshell for grab and go.

BLUEBERRY ALMOND MUFFINS



Yield: 24 servings (1 serving = 1 muffin)

Add almonds, almond extract and blueberries to muffin mix, and the results are sublime.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ TubeSet™ Blueberry Frozen Muffin Batter (08026), thawed	3 lb	1 each
Almonds, sliced	6 oz	2 cups
Almond extract	-	1 Tbsp

DIRECTIONS

1. Combine muffin batter, almonds and almond extract in large mixing bowl.
2. Deposit #16 scoop of batter into greased or paper-lined muffin pans.
3. Bake as directed below and allow to cool slightly before serving.

Convection Oven* 325°F 15-17 minutes

Standard Oven 375°F 19-21 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

BRAN CRUNCH MUFFINS

Yield: 24 servings (1 serving = 1 muffin)

Two muffin rounds, one coated with granola and pecans, bake into one crunchy-topped bran muffin.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Bran Muffin Freezer-to- Oven (31663)	4 lb 8 oz	48 each
Nature Valley™ Granola - Oats 'n Honey Bulkpack Cereal (27111)	3 oz	1 cup
Pecans, chopped	4 oz	1 cup



DIRECTIONS

1. Place 1 puck (thawed) into each greased or paper-lined muffin cup.
2. Mix granola and pecans in bowl; press 1 additional puck into mixture, coating 1 side only.
3. Place granola side up on other puck; sprinkle remaining granola mixture evenly among pans.
4. Bake as directed below; immediately invert muffin pan onto full sheet pan or serving platter and serve.

Convection Oven* 325°F 27-31 minutes

Standard Oven 375°F 33-37 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 13 minutes of baking.

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

FILLED MUFFINS



Yield: 12 servings (1 serving = 1 muffin)

Fill a thumbprint in muffin rounds, then top with another and bake for a surprise-inside lemon-poppyseed muffin.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Lemon Poppyseed Muffin Freezer-to-Oven (31664)	2 lb 4 oz	24 each
Raspberry filling	8 oz	$\frac{3}{4}$ cup

DIRECTIONS

1. Place 1 puck (thawed) into each greased or paper-lined muffin cup; press thumb into center to create a well approx. 1-inch in diameter.
2. Fill each thumbprint with 1 Tbsp fruit filling; add 1 additional puck on top.
3. Bake as directed below; allow to cool 5-10 minutes before removing from pan.
Convection Oven* 325°F 24-28 minutes
Standard Oven 350°F 30-34 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.
4. Warm icing and drizzle over cooled cake; allow to set before slicing.

BACK OF HOUSE TIP:

Mix and match different flavors of muffin pucks and fillings – try blueberry muffins/lemon filling, chocolate chocolate chip muffins/cream cheese filling, or whatever Pillsbury muffin pucks or batter you have in stock.

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

HOT COCOA MUFFINS

Yield: 22 servings (1 serving = 1 muffin)

Hot chocolate goes one better in a decadent, fudgy muffin stuffed with chocolate chips. It all starts with Pillsbury™ BatterPro™ Chocolate Muffin & Cake Batter.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ BatterPro™ Chocolate Muffin & Cake Batter (10933), thawed	3 lb	1 each
Semi-sweet chocolate chips	6 oz	1 cup
Instant hot chocolate mix	4 oz	3.4 cup



DIRECTIONS

1. Combine thawed batter, chocolate chips and cocoa mix in large mixing bowl.
2. Deposit #16 scoop of batter into greased or paper-lined muffin pans.
3. Bake as directed below; allow to cool before serving.

Convection Oven* 325°F 20-24 minutes

Standard Oven 375°F 22-26 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

CARROT CAKE MUFFINS



Yield: 20 servings (1 serving = 1 muffin)

Stir shredded carrots and crunchy walnuts into Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter for a quick and irresistible version of carrot cake, muffin style!

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Carrots, fresh, shredded	6 oz	2 cups
Walnuts, chopped	2 oz	½ cup
Cinnamon, ground	-	1 ½ tsp

DIRECTIONS

1. Combine thawed batter, carrots, walnuts and cinnamon in large mixing bowl.
2. Deposit #16 scoop of batter into greased or paper-lined muffin pans.
3. Bake as directed below; allow to cool before serving.

Convection Oven* 325°F 20-24 minutes

Standard Oven 375°F 22-26 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

CHERRY LEMON POPPY SEED COFFEE CAKE SQUARES



Yield: 32 servings (1 serving = 1 2x3-inch piece)

Swirl cherry filling in a pan of lemon poppyseed muffin batter for a sweet and tart coffee cake.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ TubeSet™ Lemon Poppy Seed Frozen Muffin Batter (08077), thawed	3 lb	1 each
Cherry pie filling	1 lb 4 oz	2 cups
Gold Medal™ Ready-To-Spread Vanilla Crème Icing (11216)	5 oz	½ cup

DIRECTIONS

1. Pipe batter into greased half sheet pan; spread evenly.
2. Turn pan and pipe cherry filling in 8 diagonal lines, approx. 3/4-inch apart.
3. Drag knife lengthwise through rows of filling; drag knife in opposite direction lengthwise.
4. Repeat, alternating directions to create a marbled effect across the pan; bake as directed below.

Convection Oven* 325°F 13-16 minutes

Standard Oven 350°F 16-21 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

5. Warm icing and drizzle over cooled cake; allow to set before slicing.

BACK OF HOUSE TIPS:

Use pan spray on off-set spatula when spreading cake batter to prevent sticking (as needed).

Be creative with the number of times you drag knife through top of cake to change the appearance as desired.

You can use any Pillsbury™ TubeSet™ flavors you have in stock!

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

MARBLED BERRY CITRUS LOAVES

Yield: 60 servings (1 serving = 1 slice)

Swirl two muffin batters together, one orange cranberry and one blueberry, for a fabulously fruity quick bread.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ TubeSet™ Cranberry Orange Frozen Muffin Batter (08070), thawed	3 lb	1 each
Pillsbury™ TubeSet™ Blueberry Frozen Muffin Batter (08026), thawed	3 lb	1 each
Coarse sugar	4 oz	½ cup



DIRECTIONS

1. Pipe 8 oz cranberry orange muffin batter into each of 6 greased loaf pans (4 x 7.75 x 2.25).
2. Add 8 oz blueberry muffin batter on top of each pan.
3. Gently stir using knife to swirl together and create a marbled effect; spread evenly.
4. Sprinkle 1 Tbsp (5 oz) coarse sugar on top of each loaf.
5. Bake as directed below; let cool 30 minutes in pan, then turn onto wire rack and cool completely before slicing.

Convection Oven* 300°F 40-45 minutes

Standard Oven 350°F 45-50 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 20 minutes of baking.

BACK OF HOUSE TIPS:

Use pan spray on off-set spatula when spreading cake batter to prevent sticking (as needed).

Mix and match different Pillsbury™ TubeSet™ flavors to keep your menu fresh.

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

CITRUS BLAST COFFEE CAKE SQUARES



Yield: 32 servings (1 serving = 1 2x3-inch piece)

Swirl raspberry and lemon fillings in a pan of cranberry orange muffin batter for a colorful and delicious coffee cake.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ TubeSet™ Cranberry Orange Frozen Muffin Batter (08070), thawed	3 lb	1 each
Lemon pie filling, prepared	4 oz	1/3 cup
Raspberry pie filling, prepared	4 oz	1/3 cup

DIRECTIONS

1. Pipe batter into greased half sheet pan; spread evenly.
2. Turn pan and alternate piping lemon and raspberry fillings in 12 total diagonal lines, approx. 1/2-inch apart.
3. Drag knife lengthwise through rows of filling; drag knife in opposite direction lengthwise.
4. Repeat, alternating directions to create a marbled effect across the pan.
5. Bake as directed below; allow to cool completely before slicing.

Convection Oven* 325°F 11-14 minutes

Standard Oven 375°F 16-21 minutes

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

BACK OF HOUSE TIPS:

Use pan spray on off-set spatula when spreading cake batter to prevent sticking (as needed).

Be creative with the number of times you drag knife through top of cake to change the appearance as desired.

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

PEANUT BUTTER BANANA LOAF

Yield: 12 servings (1 serving = 1 slice)

Pillsbury™ BatterPro™ Chocolate Muffin & Cake Batter joins bananas and peanut butter -- a trio of satisfying flavors in one tasty loaf cake.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ BatterPro™ Chocolate Muffin & Cake Batter (10933), thawed	3 lb	1 each
Peanut butter	8 oz	1 cup
Bananas, overripe, pureed	12 oz	2 cups
Coarse sugar	-	¼ cup



DIRECTIONS

1. Pipe 12 oz thawed batter into each of 2 greased loaf pans. Warm peanut butter; drop 1/2 cup (4 oz) per pan in small spoonfuls, randomly.
2. Add 1 cup (6 oz) bananas to each pan and cover with 12 oz crème cake batter.
3. Gently fold together, lifting batter over particulates and spread evenly.
4. Top each pan with 2 Tbsp coarse sugar and bake as directed below.
Convection Oven* 325°F 20-26 minutes
Standard Oven 375°F 24-28 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.
5. Allow loaves to cool 30 minutes in pan then turn onto wire rack to cool completely before slicing.
6. Trim off ends, then slice into 6 pieces; serve 1 slice per portion.

BACK OF HOUSE TIP:

Use pan spray on off-set spatula when spreading batter to prevent sticking (as needed).

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

PISTACHIO MUFFINS



Yield: 20 servings (1 serving = 1 muffin)

Update your muffins! Add nutty pistachio flavors and a cheerful color boost to Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Pistachio instant pudding mix, dry	6 oz	$\frac{3}{4}$ cup

DIRECTIONS

1. Combine thawed batter and pistachio instant pudding mix in large mixing bowl.
2. Deposit #16 scoop of batter into greased or paper-lined muffin pans.
3. Bake as directed below; allow to cool before serving.

Convection Oven* 325°F 18-22 minutes

Standard Oven 375°F 22-26 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

MARBLE CAKE LOAF

Yield: 24 servings (1 serving = 1 slice)

Swirl vanilla and chocolate Pillsbury™ BatterPro™ Muffin & Cake Batters in loaf pans for a twice-as-nice, easy-slice loaf cake.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Pillsbury™ BatterPro™ Chocolate Muffin & Cake Batter (10933), thawed	3 lb	1 each



DIRECTIONS

1. Pipe 12 oz thawed vanilla batter into each of 4 greased loaf pans.
2. Add 12 oz thawed chocolate batter on top of each pan.
3. Gently stir using knife to swirl together and create a marbled effect.
4. Spread evenly and bake as directed below.
Convection Oven* 325°F 20-26 minutes
Standard Oven 375°F 24-28 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.
5. Allow loaves to cool 30 minutes in pan then turn onto wire rack to cool completely before slicing.
6. Trim off ends, then slice into 6 pieces; serve 1 slice per portion.

BACK OF HOUSE TIP:

Use pan spray on off-set spatula when spreading batter to prevent sticking (as needed).

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

MONSTER CANDY COATED CHOCOLATE COOKIES



Yield: 24 servings (1 serving = 1 cookie)

Press colorful chocolate candies into slightly thawed chocolate chocolate chip frozen muffins. They bake into giant, chocolaty cookie treats!

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Chocolate Chocolate Chip Muffin Freezer-to-Oven (31661)	2 lb 4 oz	24 each
Candy-coated chocolate pieces	15 oz	2 cups

DIRECTIONS

1. Place pucks 3x4 on parchment-lined full sheet pan; allow to thaw about 10 minutes.
2. Place candies in small bowl; press both sides of each puck into candies.
3. Return covered pucks back onto sheet pan and press flat.
4. Bake as directed below
Convection Oven* 325°F 12-16 minutes
Standard Oven 375°F 16-20 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

MUFFIN-WICH

Yield: 15 servings (1 serving = 1 sandwich)

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Frozen Muffin Dough Puck Variety Pack 1.5 oz (34452)	3 lb	30 each
Peanut butter	1 lb 1 oz	30 Tbsp
Strawberries, fresh, sliced	1 lb 6 oz	3 ¾ cups
Strawberry jam	3 oz	15 tsp



DIRECTIONS

1. Bake muffin pucks as directed below on flat hotel pan; allow to cool.
Convection Oven* 325°F 12-16 minutes
Standard Oven 375°F 16-20 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.
2. Spread 1 Tbsp peanut butter on the bottom of a muffin piece; add 1/4 cup sliced strawberries.
3. Spread 1 Tbsp sunflower seed butter and 1 tsp jam on the bottom of the other muffin piece.
4. Serve chilled, either open-faced or pressed closed then sliced in half with serrated knife.
5. Trim off ends, then slice into 6 pieces; serve 1 slice per portion.

BACK OF HOUSE TIP:

Use any Pillsbury™ Place & Bake™ Frozen Muffin Dough Pucks you have in stock!

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

MUFFIN DUNKERS

Yield: 16 servings



INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Frozen Muffin Dough Puck Variety Pack 1.5 oz (34452)	1 lb 8 oz	16 each
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 pound
Strawberries, fresh, quartered	3 lb	8 cups

DIRECTIONS

1. Bake muffin top batter according to case instructions; allow to cool.
2. Cut into quarters; place on parchment-lined full sheet pan.
3. Bake again as directed below; allow to cool.
Convection Oven* 325°F 12-16 minutes
Standard Oven 375°F 16-20 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.
4. Place 4 oz of yogurt in divided serving container; add 1/2 cup strawberries on top.
5. Add 4 cooled muffin quarters to other section of serving container; serve chilled.

BACK OF HOUSE TIP:

Use any Pillsbury™ Place & Bake™ Frozen Muffin Dough Pucks you have in stock!

GRAB-AND-GO TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go.

To our healthcare operators –

From hospitals to retirement living, ***thank you*** for everything you are doing to keep making food people love in this difficult situation.

Sincerely,
Your partners at General Mills