

IN-ROOM DINING

HEALTHCARE RECIPE COLLECTION



In-room dining solutions during COVID-19

TABLE OF CONTENTS

In today's ever-changing COVID-19 environment*, simple recipes for large-scale service are more important than ever. Our healthcare team has compiled an array of recipes using the General Mills products you have on hand. These recipes are low-labor, single-serve friendly and delicious.

Yogurt Recipes	3 - 11
Smoothies	3 - 5
Overnight Oats/Oatmeal	6 - 8
Parfaits & Frozen Yogurt	9 - 11
Savory Recipes	12 - 23
Breakfast	12 - 19
Lunch/Dinner	20 - 26
Dessert Recipes	27 - 40
Cinnamon Roll	27 - 30
Muffin Batters	31 - 35
Bars	36 - 40
Scones	41 - 43
Cakes	44 - 45

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*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 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.

IN-ROOM DINING TIP:

Make smoothies in a big batch and place in individual serving containers to reduce contact and accelerate service.

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 blueberries for other fruits to add variety.

IN-ROOM DINING TIP:

Make smoothies in a big batch and place in individual serving containers to reduce contact and accelerate service.

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.

IN-ROOM DINING TIP:

Make smoothies in a big batch and place in individual serving containers to reduce contact and accelerate service.

PROTEIN POWER CUPS

Yield: 16 servings (1 serving = 10 oz)

This variation on overnight oats is a little sweet, a little nutty and full of protein that patients/residents want and need..

INGREDIENT	WEIGHT	MEASURE
Applesauce, unsweetened, chilled	2 lb 6 oz	8 cups
Peanut butter, creamy	2 lb	3 ½ cups
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 bag
Red apples, diced	1 lb 12 oz	8 cups
Quick cooking oats, dry	1 lb	5 ½ cups



DIRECTIONS

1. Add applesauce and sunflower seed spread to mixing bowl; stir until blended.
2. Add yogurt, unpeeled apples and oats; mix thoroughly.
3. Refrigerate overnight then portion 2 - #8 scoops (approx. 10 oz) into each serving cup with cover.
4. Serve immediately or hold under refrigeration making sure to serve product within 72 hours of preparation.

BACK OF HOUSE TIPS:

Garnish with whipped topping and 1 tsp each of chocolate syrup and chocolate chips, if desired.

IN-ROOM DINING TIP:

This is an easy-to-assemble option that's great for all outlets of your facility – from grab and go to in-room dining.

STRAWBERRY OVERNIGHT OATS



Yield: 1 servings (1 serving = 12 oz parfait)

Overnight oats is a perfect make-ahead breakfast, needing just 5 minutes of active prep time and packing in healthy fiber, protein and flavor.

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (11632)	6 oz	2/3 cup
Skim milk	3 oz	1/3 cup
Old fashioned oats, dry	3 oz	-
Honey	-	1 Tbsp
Strawberries, fresh, diced	4.5 oz	1 cup
Candied pecans, chopped	1 oz	-

DIRECTIONS

1. Add yogurt, milk, dry oats and honey into large mixing bowl; stir until thoroughly mixed.
2. Cover and refrigerate for at least 10 hours, no longer than 20 hours.
3. Stir Overnight Oats and add water if needed to adjust consistency.
4. Prepare each parfait with 4 oz Overnight Oats, 1/3 cup strawberries, 1 tsp candied pecans and 1 tsp cinnamon; serve cold.

BACK OF HOUSE TIPS:

Serving anyone with dysphagia concerns? See our modifications for [Level 6/5](#) of the IDDSI diet. Mix it up with other flavors of Yoplait® ParfaitPro®, like Strawberry or Blueberry, or different fruits,

IN-ROOM DINING TIP:

Assemble this recipe in cups with lids prior to service to expedite service.

YODELER'S OATMEAL



Yield: 14 servings (1 serving = 6 oz parfait)

Stir up applesauce, yogurt, oats and cranberries for an energy-boosting breakfast or snack.

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	1 lb	2 cups
Applesauce, unsweetened	1 lb 1 oz	2 cups
Quick oats, dry	5.5 oz	2 cups
Dried cranberries	4.25 oz	1 cup

DIRECTIONS

1. Mix yogurt and applesauce together in small mixing bowl until thoroughly mixed.
2. Fold oats and cranberries into yogurt mixture.
3. Chill several hours or overnight before serving under refrigeration. Serve chilled.

BACK OF HOUSE TIPS:

Substitute other dried fruits for the cranberries or canned pumpkin for the applesauce and add 1 tsp ground cinnamon for variety.

Make it a parfait and layer in yogurt with a dollop of additional yogurt and a couple slices of fresh apple.

IN-ROOM DINING TIP:

This is easy to make ahead of the breakfast shift – just assemble and refrigerate the night before, then serve for breakfast.

COCOA COCONUT YOGURT PARFAIT

Yield: 11 servings (1 serving = 12 oz parfait)

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 pouch
Chocolate syrup	6 oz	2/3 cup
Semi-sweet chocolate chips, 1000 count	11 oz	2 cups
Toasted coconut flakes	4 oz	2 cups
Nature Valley™ Oats & Dark Chocolate Granola (15498)	11 oz	2 ¾ cups



DIRECTIONS

1. Combine yogurt and chocolate syrup in a large mixing bowl; stir until thoroughly combined.
2. Refrigerate until needed, stirring before use.
3. Deposit 1/3 cup (3 oz) Chocolate Yogurt (from steps 1 & 2) into 12 oz cup.
4. Add 2 Tbsp chocolate chips and 2 Tbsp toasted coconut to each cup; top with an additional 1/3 cup Chocolate Yogurt.
5. Sprinkle on 1/4 cup (1 oz) granola, 1 tsp chocolate chips and 1 tsp toasted coconut; cover with tight 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.

IN-ROOM DINING TIP:

This is an easy-to-assemble option that's great for all outlets of your facility – from grab and go to in-room dining.

TRIPLE BERRY PARFAIT

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 TIPS:

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!

IN-ROOM DINING TIP:

Parfaits can be made one time every three days. This makes them a perfect breakfast or all-day item.

GLUTEN-FREE STRAWBERRY FROZEN YOGURT



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-sheet 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 TIPS:

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.

This is a great alternative to ice cream that still feels like a treat!

HOT BROWN BISCUITS & GRAVY

Yield: 20 servings (1 serving = 1 biscuit portion)

Two favorite dishes, the Louisville Hot Brown and Biscuits and Gravy, merge to make one very satisfying breakfast entrée.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Southern Style Easy Split™ Frozen Dough Biscuit, 3.17 oz (O6249), baked	4 lb	20 each
Turkey breast, cooked, sliced	3 lb 2 oz	-
General Mills™ Pepper Gravy Mix (11032), prepared	-	1 pouch
Bacon slices, cooked	1 lb 4 oz	20 each
Tomatoes, medium, fresh	2 lb 8 oz	10 each
Sharp cheddar cheese, shredded	10 oz	2 ½ cups
Parmesan cheese, shredded	3.5 oz	1 ¼ cups



DIRECTIONS

1. Split open warm biscuit and place on serving plate; arrange 2.5 oz sliced turkey across biscuit halves.
2. Ladle approx. 6 oz prepared, warm gravy on top and add 1-piece cooked bacon.
3. Cut 1/2 of a tomato into slices and arrange on top; sprinkle 2 Tbsp cheddar cheese and 1 Tbsp Parmesan cheese evenly.
4. Heat as directed below until cheese is melted and turkey is warm; serve immediately.
Convection Oven* 325°F 5-7 minutes
Standard Oven 375°F 5-7 minutes

BACK OF HOUSE TIPS:

Swap gravy mix with pre-made gravy, or swap the biscuit dough for a baked biscuit to save labor.

IN-ROOM DINING TIP:

You can pre-assemble this dish and warm up on low heat before serving until reaching an internal T° of 165

CINNAMON ROLL FRENCH TOAST



Yield: 12 servings (1 serving = 1 slice)

Yesterday's baked cinnamon rolls are today's divine French Toast.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 3 oz (05358), baked, cooled	1 lb 2 oz	6 each
Eggs, large	8 oz	4 each
Milk	8 oz	1 cup

DIRECTIONS

1. Slice previously baked cinnamon rolls in half horizontally; set aside.
2. Mix eggs and milk in mixing bowl until well blended.
3. Dip cinnamon roll halves into egg mixture, coating both sides and place on lightly greased 350°F griddle.
4. Grill approx. 2-3 minutes on each side or until cinnamon roll turns golden brown and serve warm.

IN-ROOM DINING TIP:

Serve with syrup in a cup on the side to minimize mess.

BACON & ONION QUICHE

Yield: 24 servings (1 serving = 1 -4x6-inch oz)

All the ingredients for a large and super tasty quiche are stirred together in one pan.

INGREDIENT	WEIGHT	MEASURE
Bacon, crisp, crumbled	4 lb	4 cups
Swiss cheese, shredded	1 lb	4 cups
Yellow onions, chopped	4 oz	1 cup
Whole milk	4 lb	8 cups
Eggs, large	1 lb 8 oz	12 each
Gold Medal™ Complete Buttermilk Pancake Mix (11827)	1 lb	3 cups
Kosher salt	-	1 tsp
Black pepper	-	¾ tsp



DIRECTIONS

1. Combine bacon, cheese and onions; spread over bottom of greased full steamtable pan.
2. Combine milk, eggs, pancake mix, salt and pepper in mixing bowl fitted with whisk attachment.
3. Mix on low speed approx. 30 seconds; stop mixer, scrape bowl and whisk.
4. Mix on high speed an additional 2 minutes; pour evenly over bacon mixture in pan.
5. Bake as directed below and cover edges of pan with foil for last half of bake time; let stand 10-15 minutes before portioning.

Convection Oven* 350°F 35-40 minutes

Standard Oven 400°F 48-53 minutes

BACK OF HOUSE TIPS:

Replace the bacon with spinach or other vegetables and swap whole milk to skim to accommodate more diets.

IN-ROOM DINING TIP:

A quiche in hotel pans makes feeding large group easier than ever.

CORN MUFFIN BREAKFAST SQUARES



Yield: 64 servings (1 serving = 1 2x3-inch portion)

Cornbread is a hearty breakfast entrée when it's stuffed with chopped breakfast sausages and cheese.

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	2 lb 5 ¼ cups	8 cups
Gold Medal™ Corn Muffin Mix (11442)	5 lb	1 box
Black pepper	-	2 tsp
Breakfast sausage links, cooked, roughly chopped	1 lb 8 oz	6 cups
Cheddar cheese, shredded	1 lb	4 cups

DIRECTIONS

1. Prepare corn muffin mix according to box directions, adding the black pepper in step one.
2. Fold sausage and cheese into batter to combine. Do not over mix.
3. Spread batter evenly into a greased or parchment-lined full sheet pan.
4. Bake as directed below, allow to cool 5-10 minutes before cutting; serve hot.

Convection Oven* 350°F 10-14 minutes

Standard Oven 400°F 14-18 minutes

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

IN-ROOM DINING TIP:

This is an easy recipe to accommodate large groups and a great way to use extra ingredients you may have on hand.

BISCUITS & GRAVY

Yield: 12 servings (1 serving = 1 biscuit, 4 oz gravy)

A classic in the South, but loved nationwide, biscuits and gravy can be enjoyed at any time of day. And with Pillsbury biscuits, this favorite meal is easier than ever!

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Reduced Sodium Easy Split™ Golden Buttermilk Baked Biscuit 2.25 oz (32391)	1 lb 16 oz	12 each
Water, cold approx. 50°F	3 lb	6 cups
General Mills™ Biscuit Gravy Mix (11031)	6 oz	1 ½ cups
Sausage crumbles, fully cooked, warm	1 lb 8 oz	-



DIRECTIONS

1. Heat biscuits and keep warm.
2. Whisk together 1 1/2 cups water and gravy mix in bowl until lumps are dissolved.
3. Add remaining 4 1/2 cups water to heavy saucepan; heat to boiling.
4. Whisk in dissolved gravy until well blended and sauce thickens, about 1 minute, then remove from heat.
5. Stir in cooked sausage crumbles until combined; keep warm.
6. Per portion, place one warm biscuit on serving plate; ladle approx. 4 oz (1/2 cup) of sausage gravy over top and serve immediately.

BACK OF HOUSE TIPS:

Swap gravy mix with pre-made gravy to save labor.

Serving anyone with dysphagia concerns? See our modifications for [Level 6](#), [Level 5](#) and [Level 4](#) of the IDDSI diet.

IN-ROOM DINING TIP:

Bake your biscuits in advance to expedite service.

DELUXE PANCAKE STRATA



Yield: 54 servings (1 serving = 1 piece)

Bring a little bit of Tex Mex in your breakfast offering with this easy to make breakfast strata.

INGREDIENT	WEIGHT	MEASURE
Vegetable oil	2 oz	¼ cup
Onions, diced	2 lb	4 cups
Green bell peppers, fresh, diced	1 lb	3 cups
Red bell peppers, fresh, diced	1 lb	3 cups
Water, cool approx. 72°F	5 lb 8 oz	11 cups
Gold Medal™ Complete Buttermilk Pancake Mix (11827)	5 lb	1 box
Ham, diced	2 lb	6 cups
Cheddar cheese, shredded	22 lb	8 cups
Salsa	1 lb 11 oz	3 cups

DIRECTIONS

1. Heat oil in sauté pan; add onions and peppers and cook over medium heat for 5 minutes; set vegetables aside to cool.
2. Add water and pancake mix to mixing bowl; whisk until smooth.
3. Divide among 3 greased hotel pans, approx. 3 1/2 lb each.
4. Sprinkle approx. 1 lb 5 oz cooked vegetables and 8 oz each of ham and cheese evenly over in each pan; bake as directed below.
Convection Oven* 350°F 15-20 minutes
Standard Oven 400°F 25-30 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.
5. Cut each pan into 18 pieces; add 1 Tbsp salsa to each portion before serving.

IN-ROOM DINING TIP:

Steam vegetables for 8 minutes instead of sautéing them to expedite prep time.

SPINACH HASH BROWN EGG BAKE

Yield: 64 servings

Morning classics -- potatoes, sausage, eggs and cheese -- join spinach and creamy Yoplait® yogurt in an all-in-one breakfast bake.



INGREDIENT	WEIGHT	MEASURE
Hash brown potatoes, frozen	4 lb	8 ½ cups
Turkey sausage crumbles, cooked	3 oz	¾ cup
Spinach, chopped, cooked	1 lb 9 oz	4 cups
White onions, diced	11.5 oz	2 cups
Red bell peppers, fresh, diced	10 oz	2 cups
Mozzarella cheese, shredded	1 lb 8 oz	6 cups
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	2 lb	4 cups

DIRECTIONS

1. Divide hash browns, sausage, spinach, onion, red pepper and 4 cups of cheese evenly between two full steam table pans (12 x 20 x 2 1/2-inch); toss ingredients to mix.
2. Combine yogurt, soup, eggs and spices in a medium stainless bowl and whisk together until well blended.
3. Pour 1/2 of yogurt mixture (approx. 5 cups) evenly over each pan of hash browns and stir to mix.
4. Sprinkle remaining cheese evenly over each pan (1 cup/pan).
5. Bake as directed below until eggs are set or knife inserted in center comes out clean; serve warm.

Convection Oven* 325°F 30-35 minutes

Standard Oven 375°F 65-70 minutes

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

IN-ROOM DINING TIP:

This is an ideal egg bake for large group feeding, and it's perfect to use extra ingredients on hand.

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™ Golden Buttermilk Baked Biscuit 2.25 oz (06235)	1 lb 2 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.

POPCORN CHICKEN MASH BOWL



Yield: 1 servings (1 serving = 1 portion)

Inspired by favorite fast-casual restaurant orders, pair popcorn chicken and a fluffy biscuit with other delicious sides for easy-to-serve comfort food they'll love.

INGREDIENT	WEIGHT	MEASURE
Mashed potatoes, prepared	4 oz	½ cup
Whole kernel corn, prepared	3.5 oz	½ cup
American cheese, grated	-	2 Tbsp
Popcorn chicken pieces, cooked	3.5 oz	12 each
Pillsbury™ Reduced Sodium Easy Split™ Golden Buttermilk Baked Biscuit 2.25 oz (32391)	2.25 oz	1 each

DIRECTIONS

1. Scoop 1/2 cup warm mashed potatoes into serving bowl; add 1/2 cup warm whole kernel corn.
2. Sprinkle cheese on top then arrange cooked chicken pieces and a warm biscuit on top; serve immediately.

BACK OF HOUSE TIPS:

Include a green vegetable in the bowl to add a splash of color – frozen vegetables work great!

IN-ROOM DINING TIP:

Replace fried chicken with grilled for a healthier alternative and longer plate life.

COUNTRY BEEF POT PIES

Yield: 12 servings (1 serving = 1 pot pie)

Slow-simmered sirloin and veggies are topped with Pillsbury™ Frozen Pie Dough Rounds to create classic pot pies.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Pie Dough Round (10090)	-	12 each
Beer sirloin, cubed	2 lb	-
Cornstarch	1 oz	2 tsp
Yellow onions, medium chopped	4.5 oz	3 cups
Yellow potatoes, cubed	12 oz	2 cups
Carrots, fresh, diced	10 oz	2 cups
Celery, fresh, small diced	5 oz	1 cup
Beef stock	4 lb	8 cups
Green peas, frozen	5 oz	1 cup



DIRECTIONS

1. Thaw pie dough, covered, at room temp. 15-30 minutes until flexible or refrigerate overnight.
2. Stir cubed beef and cornstarch in large mixing bowl until thoroughly combined.
3. Lightly grease large sauce pan and pre-heat to medium; cook beef until all sides are browned (cook in batches, if needed).
4. Remove beef from pan while cooking vegetables; cook onions, potatoes, carrots and celery until lightly browned.
5. Turn heat to low, add beef stock and browned beef; simmer 60-90 minutes until meat is tender and falling apart.
6. Stir peas into filling; scoop 8 oz into lightly sprayed individual ramekins.
7. Add pie dough and pinch sides to seal; cut 4 small slits on top.
8. Bake as directed below until crust is lightly browned and flaky; serve warm.

Convection Oven* 300°F 22-27 minutes

Standard Oven 350°F 31-36 minutes

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

IN-ROOM DINING TIP:

Bake this dish in individual aluminum foil rounds instead of ramekins to expedite service.

OLD FASHIONED POT PIE

Yield: 16 servings (1 serving = 4 oz portion)

Prepared pot pie filling is topped with a Pillsbury™ Frozen Pie Dough Sheet in an easy version of the ultimate comfort food.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Pie Dough Sheet (10145)	-	1 each
Chicken pot pie filling	4 lb	6 ½ cups



DIRECTIONS

1. Thaw pie dough, covered, at room temperature 15-30 minutes until flexible or refrigerate overnight.
2. Spread pot pie filling evenly in greased 2-inch half hotel pan; place thawed dough sheet on top.
3. Bake as directed below until crust is flaky and golden brown; serve warm.

Convection Oven* 350°F 28-33 minutes

Standard Oven 400°F 40-45 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 14 minutes of baking.

BAK OF HOUSE TIPS:

Swap different pot pie fillings based on what you have on hand – try beef, seafood or vegetable.

IN-ROOM DINING TIP:

This is an easy and convenient recipe to feed a large group with very little labor.

Serve individual portions by baking in individual foil rounds and topping with 1/12 of a pot pie sheet.

BISCUIT & GRAVY PULL-APARTS



Yield: 12 servings (1 serving = 1 biscuit)

Savory monkey bread in pull-apart, individual servings pairs breakfast sausage with warm Pillsbury™ Southern Style Biscuits, topped with classic gravy.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (06252)	-	12 each
General Mills™ Biscuit Gravy Mix (11031)	1 lb 14 oz	2 ½ cups
Breakfast sausage, cooked, diced	1 lb 8 oz	6 cups

DIRECTIONS

1. Thaw biscuit pucks, covered, at room temperature 5-10 minutes; cut each biscuit into 8 sections while still cold and partially frozen.
2. Cover and allow biscuit pucks to thaw an additional 10-20 minutes until flexible.
3. Combine gravy and chopped sausage in large mixing bowl; add biscuit pieces and toss together gently.
4. Place approx. 7.25 oz mixture into lined, jumbo muffin pans.
5. Bake as directed below until flaky and golden brown; serve warm.

Convection Oven* 325°F 28-32 minutes

Standard Oven 375°F 35-40 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 14 minutes of baking.

IN-ROOM DINING TIP:

This is a hands-friendly baked good! Place the gravy in a side cup for dipping.

GLUTEN-FREE MINI TURKEY MEATLOAVES

Yield: 84 servings (1 serving = 4.5 oz)

Rice Chex™ Cereal is the binder for individual meatloaves, seasoned traditionally with Worcestershire sauce, ketchup and parsley. Gluten-free and fabulous!

INGREDIENT	WEIGHT	MEASURE
Rice Chex™ Bulkpack Cereal (13325)	2 lb 1 oz	1 each
Gluten-free tomato ketchup	2 lb 14 oz	5 ½ cups
Liquid eggs, pasteurized	2 lb	4 cups
Worcestershire sauce, gluten-free	2.5 oz	¼ cup
Parsley, fresh, chopped	0.25 oz	1.4 cup
Black pepper	0.75 oz	3 Tbsp
Garlic, dried, minced	1.5 oz	¼ cup
Kosher salt	1.5 oz	2 Tbsp
Turkey, ground, 93% lean	24 lb	47 cup



DIRECTIONS

1. Place Rice Chex in 20-quart mixer bowl fitted with a paddle attachment and mix on low speed for 2 minutes or until crushed.
2. Add ketchup, eggs, Worcestershire, parsley, pepper, garlic and salt and mix on low speed for an additional 2 minutes.
3. Add turkey and mix on low speed for 5 minutes.
4. Place 6 oz portions (#6 scoop) in a 3x4 pattern on a parchment-lined and greased full sheet pan.
5. Press and form each portion into a mini, loaf-sized shape.
6. Bake until thermometer placed in center of each turkey meatloaf reads 165°F; serve hot.

Convection Oven* 300°F 25-30 minutes

Standard Oven 375°F 35-40 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.

IN-ROOM DINING TIP:

This can be made either in a mini version, meatballs or a whole meatloaf. It's a versatile recipe to continually delight and serve healthy comfort food.

MONTE CRISTO BISCUIT



Yield: 1 servings

In a new take on Monte Cristo sandwiches, ham and cheese are layered in Pillsbury™ Biscuits. The tasty little sandwiches bake until the cheese is gooey, then a dusting of powdered sugar.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Golden Buttermilk Baked Biscuit 2.25 oz (06235)	2.25 oz	1 each
Ham slices	1 oz	-
Provolone cheese, sliced	1 oz	-
Strawberry jam	-	1 tsp
Powdered sugar	-	-

DIRECTIONS

1. Open thawed biscuit and fill with ham and cheese; spread strawberry jam on inside of top biscuit.
2. Heat in 350°F convection oven 5-7 minutes or until internal temperature reaches 165°F, cheese is melted and biscuit top is toasted.
3. Remove from oven and immediately dust with a pinch of powdered sugar; serve warm.

IN-ROOM DINING TIP:

Baked biscuits make easy-to-assemble sandwich carriers! Quickly assemble and serve with a side of fruit and/or vegetables.

EASY GRIDDLE BREADS

Yield: 24 servings

Savory seasoned Pillsbury™ Southern Style Biscuit Dough bakes on the griddle into onion-garlic breads perfect as a side or snack.

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (06252)	-	24 each
Onions, roughly chopped	10 oz	-
Garlic cloves, fresh	-	4 each
Poppy seeds	-	1 tsp
Sesame seeds	-	1 Tbsp
Cumin, ground	-	2 tsp
Kosher salt	-	1 tsp
Black pepper	-	½ tsp
Olive oil	3 oz	-



DIRECTIONS

1. Thaw biscuit pucks, covered for 20 minutes at room temperature or overnight in refrigerator.
2. Place onions and garlic into food processor and process until finely chopped; transfer into mixing bowl.
3. Add poppy seeds, cumin, salt, pepper and olive oil; mix until combined.
4. Stretch biscuit dough slightly and spread 1 Tbsp of onion mixture evenly onto dough.
5. Place dough onto preheated 375°F griddle, onion mixture side down first, and slightly smash.
6. Cook for approx. 4-5 minutes for side; serve warm.

IN-ROOM DINING TIP:

These are a great way to repurpose the Pillsbury biscuit dough in your freezer for a versatile side or snack!

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.

IN-ROOM DINING TIP:

Serve in individual heat-resistant clamshells for grab and go or in-room drop-off.

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.

IN-ROOM DINING TIP:

Sticky buns have great plate life for in-room delivery!

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.

IN-ROOM DINING TIP:

Muffins have great plate life, and make for a wonderful breakfast, dessert or snack!

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

IN-ROOM DINING TIP:

Serve on individual plates or in individual heat-resistant clamshell containers to hold in heat.

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.

IN-ROOM DINING TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go or in-room drop-off.

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.

IN-ROOM DINING TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go or in-room drop-off.

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.

IN-ROOM DINING TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go or in-room drop-off.

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.

IN-ROOM DINING TIP:

Serve this with pop-up in-room afternoon tea!

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!

Recipes like this made on a sheet pan are easier to scale up for a large group, like prepping for in-room dining.

DOUBLE CHOCOLATE WALNUT BROWNIES



Yield: 64 servings

Twice the chocolate is twice as good, with white chocolate and chocolate chips in the brownies and both vanilla and fudge icing on top.

INGREDIENT	WEIGHT	MEASURE
Water, hot approx. 120°F	1 lb 8 oz	3 cups
Gold Medal™ Chocolate Brownie Mix (11312)	6 lb	1 box
White vanilla baking chips	1 lb	2 ½ cups
Semi-sweet chocolate chips	1 lb	2 ½ cups
Walnuts, chopped	1 lb	4 cups
Gold Medal™ Ready-To-Spread Chocolate Fudge Icing (11215)	5 oz	½ cup
Gold Medal™ Ready-To-Spread Vanilla Crème Icing (11216)	5 oz	½ cup

DIRECTIONS

1. Mix water and brownie mix in mixer bowl with paddle attachment on low speed 30 seconds.
2. Stop mixer, scrape bowl and paddle; add vanilla baking chips, chocolate chips and walnuts.
3. Mix additional 30 seconds on low speed.
4. Deposit batter into greased or parchment-lined full sheet pan and bake as directed below.
Convection Oven* 300°F 20-24 minutes
Standard Oven 350°F 24-28 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.
5. Heat chocolate fudge icing in microwave until melted; drizzle over cooled brownies.
6. Heat vanilla creme icing in microwave until melted; drizzle over cooled brownies.

IN-ROOM DINING TIP:

These is nothing like chocolate to boost morale!

GLUTEN-FREE CHEERIOS ENERGY BARS

Yield: 64 servings (1 serving = 1 - 2x3-inch bar)

Cheerios™ cereal adds the crunch to satisfying seed, fruit and nut bars, just right for gluten-free, satisfying snacking.

INGREDIENT	WEIGHT	MEASURE
Cheerios™ Bulkpak Cereal (11977)	1 lb 4 oz	20 cups
Sunflower seeds, roasted	8 oz	1 ¾ cups
Almonds, sliced, toasted	12 oz	3 ¼ cups
Dried cranberries	12 oz	3 cups
Light corn syrup	1 lb 14 oz	2 ½ cups
Brown sugar, packed	10 oz	1 ½ cups
Peanut butter, creamy	10 oz	1 cup
Vanilla extract	-	1 ½ Tbsp



DIRECTIONS

1. Spray large mixing bowl with cooking spray. Add cereal, sunflower seeds, sliced almonds, and cranberries to the bowl. Mix using a rubber spatula.
2. Heat corn syrup, sugar, peanut butter and vanilla in large heavy-bottomed sauce pan over medium heat, stirring constantly until mixture boils and is smooth.
3. Remove from heat. Pour mixture over cereal, and mix well to coat.
4. Press mixture into greased full sheet pan (place a piece of parchment paper on top of mixture, and press with a rolling pin to assist).
5. Cool at room temperature approx. 1 hour before portioning.

IN-ROOM DINING TIP:

Make these bars in advance and place in individually sealed bags for seamless service.

GLUTEN-FREE CHOCOLATE HAZLENUT GRANOLA BARS



Yield: 64 servings (1 serving = 1- 2x3-inch bar)

Decadent and gluten-free? The perfect pairing of hazelnuts and chocolate stars in a melt-in-your-mouth snack bar.

INGREDIENT	WEIGHT	MEASURE
Cheerios™ Bulkpak Cereal (11977)	12 oz	12 cups
Gluten-free old-fashioned oats, dry	9 oz	3 cups
Hazelnuts, toasted	6 oz	1 cup
Nutella® chocolate hazelnut spread	1 lb 14 oz	2 cups
Honey	1 lb 2 oz	1 ¾ cups
Brown sugar, packed	4 oz	¾ cup
Vanilla extract	-	1 1/3 Tbsp
Kosher salt	-	¼ tsp

DIRECTIONS

1. Place cereal, oats and hazelnuts in bowl of food processor; pulse until roughly chopped.
2. Spray large mixing bowl with cooking spray and add chopped cereal mixture.
3. Heat remaining ingredients in large heavy-bottomed sauce pan over low heat, stirring constantly until mixture boils and is smooth. Remove from heat.
4. Pour mixture over cereal, and mix well to coat. (Use gloved hands to mix if necessary, being cautious of hot syrup mixture.)
5. Press mixture into greased half sheet pan (place a piece of parchment paper on top of mixture, and press with a rolling pin to assist).
6. Cool at room temperature approx. 1 hour before portioning.

IN-ROOM DINING TIP:

Make these bars in advance and place in individually sealed bags for seamless service.

LEMON CHERRY CHEESECAKE BARS

Yield: 64 servings (1 serving = 1 2x3-inch bar)

A lemon bar mix is the starting point for a stunning dessert bar topped with cherry pie filling.

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Lemon Bar Mix, crust mix (11240)	3 lb 1 oz	1 box
Cream cheese, softened	2 lb	4 cups
Water, cool approx. 72°F	2 lb 8 oz	5 cups
Gold Medal™ Lemon Bar Mix, filling mix (11240)	5 lb	1 box
Cherry pie filling	1 lb 14 oz	4 cups



DIRECTIONS

1. Place cream cheese in mixer bowl with paddle attachment; mix on low speed until soft, about 2 minutes.
2. Add half the water (2 1/2 cups) and filling mix to cream cheese.
3. Mix 2 minutes on low speed; stop mixer, scrape bowl and paddle.
4. Add remaining 2 1/2 cups water; mix additional 2 minutes on low speed or until mixture is smooth and creamy.
5. Pour into crust and bake as directed below; allow to cool completely
Convection Oven* 300°F 33-38 minutes
Standard Oven 350°F 39-44 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 16 minutes of baking.
6. Place #70 scoop of pie filling on top of each serving.

IN-ROOM DINING TIP:

A simple twist on beloved lemon bars makes the perfect afternoon in-room sweet treat!

MINT BROWNIES



Yield: 48 servings (1 serving = 1 piece)

A few additions take plain brownies from good to great with refreshing mint and double icing on top.

INGREDIENT	WEIGHT	MEASURE
Water, hot approx. 120°F	1 lb	2 cups
Mint extract	-	2 ¼ tsp
Gold Medal™ Chocolate Brownie Mix (11312)	6 lb	1 box
Semi-sweet chocolate chips	12 oz	2 cups
Gold Medal™ Ready-To-Spread Chocolate Fudge Icing (11215)	8 oz	1 cup
Gold Medal™ Ready-To-Spread Vanilla Crème Icing (11216)	8 oz	1 cup
Green food coloring	-	6 drops

DIRECTIONS

1. Pour water and 2 tsp mint extract into mixer bowl; add brownie mix.
2. Mix using paddle attachment on low speed 30 seconds; stop mixer, scrape bowl and paddle.
3. Add chocolate chips and mix an additional 30 seconds on low speed.
4. Pour batter into greased full sheet pan; bake as directed below and allow to cool.
Convection Oven* 300°F 29-33 minutes
Standard Oven 350°F 33-37 minutes
*Rotate pans baked in convection oven one-half turn (180°) after 14 minutes of baking.
5. Heat chocolate icing until melted; drizzle over cooled brownies.
6. Combine vanilla icing, remaining mint extract and food coloring; heat until melted.
7. Drizzle on mint icing and allow to set before portioning.

IN-ROOM DINING TIP:

Make these bars in advance and place in individually sealed bags for seamless service.

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.

SERVING TIP:

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

SCONE COOKIES

Yield: 24 servings (1 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 as 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 spirits.

SERVING TIP:

Serve in an individually sealed plastic pouch or clamshell for grab and go or in-room drop-off.

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.

SERVING TIP:

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

POUND CAKE

Yield: 108 servings (1 serving = 1 slice)

Gold Medal™ Yellow Cake Mix is the easy starting point for the ever-popular, fine-textured loaf cake.

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	1 lb 12 oz	3 ½ cups
Gold Medal™ Yellow Cake Mix (11152)	5 lb	1 box
Gold Medal™ All-Purpose Flour (12610)	8 oz	2 cups
Liquid eggs, pasteurized	1 lb	2 cups
Vegetable oil	12 oz	1 ½ cup



DIRECTIONS

1. Combine 1 3/4 cups water, cake mix, flour, eggs and oil in mixer bowl fitted with paddle attachment.
2. Mix on medium speed for 5 minutes; add remaining water gradually while mixing on low speed.
3. Stop mixer, scrape bowl and paddle; mix an additional 1 minute on low speed.
4. Deposit 1 lb 8 oz batter into greased loaf pan (9 x 4 1/2 x 2 2/3-inches); repeat for remaining 5 pans.
5. Bake as directed below; allow to cool and cut each pan into 18 slices.

Convection Oven* 275°F 45-55 minutes

Standard Oven 325°F 55-65 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 22 minutes of baking.

IN-ROOM DINING TIP:

Slice ahead of time, and right before service top with fresh fruits and whipped topping.

MINI SALTED CARAMEL CUPCAKES



Yield: 200 servings (1 serving = 1 cupcake)

Sweet and salty! Prepare yellow cupcakes, and top with a rich vanilla icing, a mini pretzel and caramel topping.

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	3 lb 8 oz	7 cups
Gold Medal™ Yellow Cake Mix (11152)	5 lb	1 box
Gold Medal™ Ready-To-Spread Vanilla Crème Icing (11216)	6 lb	9 ½ cups
Pretzel twists, mini	2 lb 8 oz	200 each
Caramel topping	3 lb	4 cups

DIRECTIONS

1. Prepare cupcake batter according to package directions.
2. Deposit #40 scoop of batter into greased or paper-lined muffin pans.
3. Bake as directed below and allow to cool completely.
Convection Oven* 300°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. Pipe 0.5 oz vanilla icing (use star tip) onto completely cooled cupcakes.
5. Place 1 pretzel twist on top and drizzle with caramel sauce; serve immediately.

BACK OF HOUSE TIP:

Replace the pretzel with 1/2 tsp chopped and salted nuts for Salty Caramel Nut Cupcakes if desired

SERVING TIP:

Cupcakes are very easy to assemble and are a great way to serve mini sweetness & boost morale.

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