

BACK TO BUSINESS:
Let's get there together!

Flexible Solutions

RECIPE BOOK





ONE PRODUCT.

So many recipe ideas!

Use this recipe book to maximize the versatility of General Mills products across all areas of your menu - see how a simple biscuit can transform for breakfast, lunch, dinner, dessert and beyond!

Chef Kevin from the General Mills Culinary Team put together recipes focused on quick and easy prep, with most recipes using 5 ingredients or less. We know the ability to package items for on-the-go is more important than ever, so the recipes are also Grab & Go friendly!



Ask your General Mills sales rep about our **GRAB & GO STICKERS!**

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BAKED EGG BISCUIT CUPS

Unbaked Biscuits

Flaky biscuit dough is the edible cup in individual egg bakes with spinach and cheese.

INGREDIENT WEIGHT MEASURE

Ham	5.50 oz	1 cup
Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (06252)	1 lb 10.40 oz	12 each
Gold Medal™ All-Purpose Flour (12610)	1.50 oz	1/4 cup
Spinach, fresh, chopped	4.50 oz	1 cup
Eggs, large	1 lb 8.00 oz	12 each
Parmesan cheese, shredded	3.75 oz	1 cup

Yield: 12 servings

DIRECTIONS:

1. Chop ham into small diced pieces; set aside.
2. Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
3. Spray muffin cups and top of jumbo muffin pan generously with pan spray.
4. Sprinkle work surface and rolling pin lightly with flour and roll out biscuits to 5 1/2-inch disks.
5. Place biscuit disks into jumbo muffin cups and gently press dough against bottom and up side of each cup.
6. Add 1 Tbsp diced ham to each biscuit cup and top with 1 Tbsp chopped spinach.
7. Add 1 whole egg to each cup and top with 1 Tbsp shredded Parmesan.
8. Bake as directed below.
 - Convection Oven*: 325°F, 16-20 minutes
 - Standard Oven: 375°F, 22-26 minutes

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

Chef's Tip

Rotate pans halfway through cooking if using convection oven.



GRAB & GO TIP

Allow to cool to 34-39°F before placing in to-go container to avoid condensation.



CORNED BEEF PRETZEL BISCUIT SANDWICHES

Unbaked Biscuits

A simple, clever trick turns frozen biscuits into on-trend pretzel rolls, ready to be layered with zesty corned beef.

INGREDIENT WEIGHT MEASURE

BISCUITS

Pillsbury™ Southern Style Easy Split™ Frozen Dough Biscuit, 3.17 oz (06249)	4 lb 12.00 oz	24 each
Water, cool approx. 72°F	4 lb	8 cups
Baking soda	10 oz	1 cup
Kosher salt		2 Tbsp

FILLING

Yellow mustard	2.50 oz	1/4 cup
Swiss cheese slices	1 lb 8.00 oz	24 each
Corned beef slices, thin	4 lb 8.00 oz	72 each

Yield: 24 servings | 1 serving = 7 oz Sandwich

Chef's Tip

Ensure baking soda and water combination comes to full boil to dissolve solids.



GRAB & GO TIP

Use a tight-fitting container to increase freshness.

DIRECTIONS:

1. Place biscuit dough on greased or greased parchment-lined half sheet pan with sides touching in 6x9 pattern.
2. Bring water and baking soda to a boil in medium saucepan; remove from heat.
3. Brush biscuits with baking soda solution; sprinkle salt (approx. 1/4 tsp) evenly over tops of biscuits.
4. Bake first at higher temperature, then reduce and continue baking until tops are a dark golden brown.

- Convection Oven* at 400°F for 9-10 minutes

- Standard Oven 450°F for 12-13 minutes

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

- Convection Oven*: 325°F, 9-10 minutes

- Standard Oven: 375°F, 12-13 minutes

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

ASSEMBLY

1. Split biscuits horizontally while still warm.
2. Spread 1/2 tsp mustard on biscuit covering both top and bottom.
3. Top with 0.5 oz sliced Swiss cheese, 3 oz sliced corned beef and repeat with 0.5 oz Swiss cheese on top.
4. Place top half of biscuit onto each sandwich and serve.



CHICKEN IN A BISCUIT WAFFLE SANDWICH

Unbaked Biscuits

Pillsbury™ Garlic & Cheddar Biscuit Dough bakes in a waffle iron to hold chicken tenders with a splash of pepper jelly and coleslaw.

5 
Ingredients or less!

INGREDIENT WEIGHT MEASURE

Pillsbury™ Garlic & Cheddar Mini Frozen Dough Biscuit, 1.2 oz (06331)	3 lb 10.00 oz	48 each
Hot pepper jelly	10 oz	3/4 cup
Breaded chicken tenders, cooked	3 lb	24 each
Coleslaw	1 lb 2.00 oz	4 1/2 cups

Yield: 24 servings | 1 serving = 1 sandwich

DIRECTIONS:

1. Thaw biscuit pucks covered, either 30 minutes at room temperature or overnight under refrigeration.
2. Place one biscuit onto well-oiled waffle iron, preheated to 375°F; bake for 60-90 seconds or until golden brown; repeat for a second biscuit.
3. Spread 2 tsp hot pepper jelly over one biscuit waffle and add 1 cooked (heated if desired) 2 oz chicken tender.
4. Add a #40 scoop (0.75 oz) of coleslaw and a second, plain biscuit waffle; serve immediately.

Chef's Tip

Use a timer set to 60 seconds to check the biscuit's doneness. Look for golden brown.



GRAB & GO TIP

Drain the juice from the slaw before assembling sandwich.



FRIED BISCUIT DOUGH BITES

Unbaked Biscuits

Bite-size bits of Pillsbury™ Southern Style Frozen Dough Biscuits are deep fried, then tossed in a sassy, sweet chili sauce and sesame seeds.



INGREDIENT WEIGHT MEASURE

Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (O6252)	2 lb 8.00 oz	18 each
Sweet chili sauce	12 oz	1 1/4 cups
Sesame seeds, toasted	1 oz	1/4 cup

Yield: 12 servings | 1 serving = 6 bites

DIRECTIONS:

1. Thaw biscuit pucks, covered for 20 minutes at room temperature or overnight in refrigerator.
2. Cut each biscuit into quarters; drop into deep-fat fryer preheated to 350°F for 3-4 minutes.
3. Fry until golden brown and cooked through, turning as necessary.
4. Toss 6 bread bites in mixing bowl with 1 oz sweet chili sauce and 1 tsp toasted sesame seeds; serve warm.

Chef's Tip

Ensure fryer oil is clean and free of debris to avoid burnt appearance and flavor.



GRAB & GO TIP

Serve in an open container immediately to avoid condensation.



APPLE CINNAMON BISCUIT DOUGHNUTS

Unbaked Biscuits

Sliced apple rings fill flaky biscuits in an innovative, baked doughnut treat.



DIRECTIONS:

PREP

1. Thaw biscuit dough covered, either at room temp. 15-30 minutes until flexible or refrigerate overnight.
2. Mix sugar and cinnamon in small bowl and set aside.

ASSEMBLY

1. Cut each apple, peeled and cored, into 8 - 1/4-inch rings.
2. Flatten each biscuit into approx. 5-inch diameter.
3. Place 1 apple ring on top of biscuit; sprinkle with cinnamon and sugar mixture.
4. Bring dough edges to center to completely cover the apple and pinch to form a tight seal.

5. Place sealed side down on parchment-lined full sheet pan and bake as directed below

- Convection Oven*: 300°F, 13-18 minutes
- Standard Oven: 350°F, 18-22 minutes

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

FINISHING

1. Remove biscuits from oven and immediately brush tops with melted butter.
2. Sprinkle with any remaining cinnamon and sugar mixture; serve warm.

INGREDIENT WEIGHT MEASURE

Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (06252)	3 lb 4.00 oz	24 each
Granulated sugar	2 oz	3/4 cup
Cinnamon, ground		2 tsp
Granny Smith apples, fresh, peeled	1 lb	3 each
Butter, unsalted, melted	3 oz	6 Tbsp

Yield: 24 servings

Chef's Tip

Pull biscuits from freezer and refrigerate overnight to save you time the following day.



GRAB & GO TIP

Serve warm in container that can be heated or hold warm foods for best eating experience.



SOUTHWESTERN BAKED BISCUIT BREAKFAST SANDWICH

Baked Biscuits

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



INGREDIENT WEIGHT MEASURE

PREP

Pillsbury™ Golden Buttermilk Easy Split™ Frozen Baked Biscuit, 2.25 oz (06236)	1 lb 2.00 oz	8 each
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FILLING

Ground chorizo, raw	1 lb	2 cups
Eggs, large	1 lb 8.00 oz	12 each
Red pepper sauce		5 dashes

ASSEMBLY

Pepper jack cheese, shredded	4 oz	1 cup
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Yield: 8 servings | 1 serving = 1 open-face sandwich

DIRECTIONS:

PREP

1. Thaw and heat biscuits as directed on package; keep warm until needed.

FILLING

1. Cook chorizo in skillet until brown; drain well and transfer to bowl.
2. Cook eggs in skillet to a soft scramble; add red pepper sauce and cooked chorizo.
3. Stir to blend and remove from heat.

ASSEMBLY

1. Split warm biscuit in half; add #16 scoop (1.5 oz) filling over each biscuit half.
2. Sprinkle 1 1/2 Tbsp shredded cheese on top and serve.

Chef's Tip

Sandwiches can be made ahead, cooled, and wrapped for easy re-heat.



GRAB & GO TIP

Serve in microwavable packaging.



SMOKED DILLY SALMON SANDWICHES

Baked Biscuits

Dill sauce and smoked salmon in a biscuit sandwich is something new and refreshing to serve your customers.

INGREDIENT WEIGHT MEASURE

PREP

Pillsbury™ Southern Style Frozen Baked Biscuit, 2 oz (O6285)	3 lb	24 each
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DILL SAUCE

Sour cream	2 lb	4 cups
Lemon juice	2 oz	1/4 cups
Dill, fresh, chopped	2 oz	3/4 cups
Green onions, fresh, chopped	1 oz	1/4 cups
Kosher salt		1 Tbsp
Black pepper		1 tsp

ASSEMBLY

Tomato slices, fresh	3 lb 8.00 oz	6 each
Smoked salmon, thinly sliced	1 lb 8.00 oz	

Yield: 24 servings | 1 serving = 1 sandwich

DIRECTIONS:

PREP

1. Thaw and heat biscuits as directed on package; keep warm until needed.

DILL SAUCE

1. Combine sauce ingredients in large mixing bowl; whisk until smooth and well-blended.
2. Cover and refrigerate overnight for optimum flavor.

ASSEMBLY

1. Split warm biscuits in half; spread 1 3/4 Tbsp of Dill Sauce on bottom piece.
2. Add approx. 2 oz of tomato slices and 1 oz of smoked salmon.
3. Top with 1 3/4 Tbsp Dill Sauce and other biscuit half; serve immediately.
4. Option to add cucumber slices to the sandwich!

Chef's Tip

Warm biscuits to order to avoid waste.



GRAB & GO TIP

Wrap tightly to avoid moisture loss.



BISCUITS AND GRAVY

Baked Biscuits

INGREDIENT WEIGHT MEASURE

PREP

Pillsbury™ Southern Style Frozen Baked Biscuit, 2 oz (06285)	1 lb 8.00 oz	12 each
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GRAVY

Water, cold approx. 50°F	3 lb	6 cups
General Mills™ Biscuit Gravy Mix (11031)	6 oz	1 1/2 cups
Sausage crumbles, fully cooked, warm	1 lb 8.00 oz	

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

DIRECTIONS:

PREP

1. Thaw and heat biscuits as directed on package; keep warm until needed.

GRAVY

1. Whisk together 1 1/2 cups water and gravy mix in bowl until lumps are dissolved.
2. Add remaining 4 1/2 cups water to heavy saucepan; heat to boiling.
3. Whisk in dissolved gravy until well blended and sauce thickens, about 1 minute, then remove from heat.
4. Stir in cooked sausage crumbles until combined; keep warm.

SERVICE

1. Per portion, place one warm biscuit on serving plate; ladle approx. 4 oz (1/2 cup) of sausage gravy over top and serve immediately.
2. Optional: Garnish with parsley

Chef's Tip

Add your favorite vegetables to provide added flavor.



GRAB & GO TIP

Place biscuit & sausage gravy in separate containers.

SAVORY BISCUIT AND VEGETABLE PIE

Baked Biscuits

Comfort food at its best: Pot pie with a creamy veggie-packed sauce and flaky biscuits.



INGREDIENT WEIGHT MEASURE

Pillsbury™ Southern Style Frozen Baked Biscuit, 2 oz (O6285)	3 lb	24 each
General Mills™ Biscuit Gravy Mix (11031)	1 lb 8.00 oz	
Water, cool approx. 72°F	8 lb	16 cups
Mixed vegetables, IQF	3 lb	5 cups
Potatoes, IQF, small diced	2 lb	8 cups

Yield: 48 servings

Chef's Tip

Follow recipe instructions for buffet style service, or create individual pot pies.



GRAB & GO TIP

Serve in microwavable container.

DIRECTIONS:

1. Remove biscuits from freezer and allow to thaw slightly, approx. 15 minutes.
2. Cut each biscuit in half horizontally, and set aside.
3. Prepare biscuit gravy according to package directions, using 8 lb water.
4. Add frozen mixed vegetables and potatoes to prepared gravy.
5. Cook until vegetables are tender and heated throughout, approx. 10 minutes.
6. Deposit 7 lb 8 oz gravy mixture into 2 separate 2-inch deep hotel pans, and spread evenly.
7. Place 24 biscuit halves on top of gravy mixture in 4 x 6 pattern in each hotel pan, alternating biscuit bottoms and tops, keeping biscuit interior face down.
8. Bake as directed below.
 - Convection Oven*: 325°F, 10-15 minutes
 - Standard Oven: 350°F, 15-20 minutes

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

BISCUIT BREAD PUDDING

Baked Biscuits



Flaky biscuits -- even leftover biscuits -- are wonderful in bread pudding. Combined with spices and raisins, and drenched in a creamy vanilla custard, the dessert bakes into a moist, old-fashioned classic.

INGREDIENT WEIGHT MEASURE

Pillsbury™ Southern Style Frozen Baked Biscuit, 2 oz (O6285)	2lb 4oz	18 each
Butter, unsalted, melted	8 oz	1 cup
Cinnamon, ground		2 tsp
Raisins	5 oz	1 cup
Eggs, large	1 lb 8.00 oz	12 each
Granulated sugar	12 oz	1 1/2 cups
Vanilla extract		1 1/3 Tbsp
Kosher salt		1 tsp
Milk, hot (approx. 160°F)	3 lb	6 cups
Nutmeg, ground		1 tsp

Yield: 32 servings | 1 serving = 1 piece

Chef's Tip

Utilize prior day's unused baked biscuits to help food cost.



GRAB & GO TIP

Serve with choice of topping in a side container.

DIRECTIONS:

1. Thaw and heat biscuits as directed on package.
2. Cut baked biscuits into approx. 1/2 to 3/4-inch cubes.
3. Mix biscuit cubes, butter, cinnamon and raisins in large mixing bowl; deposit into lightly sprayed 2-inch full steam table pan.
4. Mix eggs, sugar, vanilla and salt in separate mixing bowl with whisk until well blended.
5. Add heated milk slowly to egg mixture and mix well.
6. Pour into pan; sprinkle nutmeg evenly on top and allow to rest 30-35 minutes before baking.
7. Bake as directed below until golden brown and serve warm.
 - Convection Oven*: 350°F, 24-27 minutes
 - Standard Oven: 400°F, 26-29 minutes

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

CLASSIC BACON, EGG AND CHEESE BREAKFAST SANDWICH

Croissants

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

5
Ingredients
or less!

INGREDIENT WEIGHT MEASURE

Bacon slices, cooked	1 oz	2 each
Pillsbury™ Croissant Baked Plain Pinched Sliced 2.5 oz (32103), thawed and heated	2.50 oz	1 each
Egg, large	2 oz	1 each
American cheese slice	1 oz	1 each

Yield: 1 servings | 1 serving = 1 sandwich

DIRECTIONS:

1. Scramble egg, or cook to order as desired, and place on bottom piece of a warm croissant.
2. Add 2 slices cooked bacon, a slice of cheese and the top piece of croissant; serve warm.

Chef's Tip

If not using a pre-sliced product, use a serrated knife to slice the croissant.



GRAB & GO TIP

Place in container that allows ample space for croissant to avoid crushing.

MOCHA COLD BREW CROISSANT MUFFINS

Croissants

Decadent Mocha Cold Brew Mousse makes for a mouth-watering filling in this croissant muffin.



INGREDIENT WEIGHT MEASURE

PREP

Pillsbury™ Frozen Croissant Dough 3.75 oz 2 lb 1.75 oz 9 each

MOCHA COLD BREW MOUSSE

Mascarpone cheese 8 oz 1 cup
 Cold brew coffee 2 oz 1/4 cup
 Dark cocoa powder 1/4 cup
 Powdered sugar 1/4 cup
 Sea salt 1/8 tsp
 Whipped topping 10 oz 3 cups

ASSEMBLY

Egg, large, whole 2 oz 1 each
 Water, cool 1 Tbsp

FINISHING

Granulated sugar 8 oz 1 cup

Yield: 18 servings | 1 serving = 1 muffin

Chef's Tip

Prep in advance to avoid long customer wait times.



GRAB & GO TIP

Choose a container tall enough to give space for the mousse.

DIRECTIONS:

PREP

1. Place croissants on parchment-lined sheet pan; thaw in cooler overnight.

MOCHA COLD BREW MOUSSE

1. Add mascarpone cheese to mixer bowl fitted with whisk attachment; whisk on medium speed approx. 1 minute until fluffy.
2. Stop mixer, scrape whisk and sides of bowl; add coffee, cocoa powder, powdered sugar and salt.
3. Mix on medium speed for 1 minute; stop mixer, scrape whisk and sides of bowl then mix an additional 30 seconds until well-combined.
4. Fold in whipped topping gently until smooth; refrigerate at least 1 hour to set or store in airtight container up to 1 day refrigerated until needed.

ASSEMBLY

1. Slice thawed dough in half cross-wise, then fold narrow end under wider end and pinch together to seal.
2. Place each piece in greased popover pan with pinched seam side down; let proof on open rack at room temperature until double in size (approx. 2 hours).
3. Whisk together egg and water; brush over dough and bake as directed below.
 - Convection Oven*: 325°F, 16-20 minutes
 - Standard Oven: 375°F, 18-22 minutes

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

FINISHING

1. Allow croissants cool in pan for 5 minutes then carefully remove and toss in granulated sugar; allow to cool completely.
2. Carefully cut out a small hole in middle of each croissant top; remove piece to hollow out croissant.
3. Pipe approx. 1 oz Mocha Cold Brew Mousse into center of each croissant, allowing mousse to show on top.

KAYA CROISSANT MUFFINS

Croissants

Creamy, dreamy coconut egg jam pairs beautifully with these sesame-coated croissant muffins.



INGREDIENT WEIGHT MEASURE

PREP

Pillsbury™ Frozen Croissant Dough 6 each
3.75 oz

KAYA COCONUT JAM

Coconut cream, canned 1 lb 2 cups
Granulated sugar 4 oz 2/3 cup
Palm sugar, light 4 oz 2/3 cup
Egg yolks, large 8 each

ASSEMBLY

Sesame seeds 3 oz 1/2 cup

Yield: 12 servings | 1 serving = 1 muffin

Chef's Tip

Prep in advance to avoid long customer wait times.



GRAB & GO TIP

Choose container tall enough to give space for the mousse.

DIRECTIONS:

PREP

1. Place croissants on parchment-lined sheet pan; thaw in cooler overnight.

KAYA COCONUT JAM

1. Stir together coconut cream, granulated and palm sugars in medium, heavy-bottomed sauce pan.
2. Cook on medium heat, stirring continuously, until sugar is melted.
3. Beat egg yolks in separate bowl until smooth; stir constantly and slowly drizzle a small amount of coconut cream mixture to temper the yolks.
4. Continue slowly adding small amounts of coconut cream mixture while constantly stirring until fully combined; pour mixture back into saucepan.
5. Cook on low to medium low heat, stirring constantly until mixture is thick (approx. 8-10 minutes). DO NOT allow to boil.
6. Remove pan from heat and cool completely under refrigeration (approx. 2-3 hours); place in airtight container and store for up to 1 week in cooler if desired.

ASSEMBLY

1. Place croissants on parchment-lined sheet pan; thaw in cooler overnight.
2. Slice thawed dough in half cross-wise, then fold narrow end under wider end and pinch together to seal.
3. Roll all sides of dough in sesame seeds; place each piece in greased popover pan with pinched seam side down.
4. Let dough proof on open rack at room temperature until double in size (approx. 2 hours) then bake as directed below.

- Convection Oven*: 325°F, 16-18 minutes
- Standard Oven: 375°F, 18-22 minutes

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

FINISHING

1. Allow croissants cool in pan for 5 minutes then carefully remove and allow to cool completely.
2. Carefully cut out a small hole in middle of each croissant top; remove piece to hollow out croissant.
3. Pipe approx. 1.5 oz Kaya Coconut Jam into center of each croissant, allowing jam to show on top.



HOT COCOA MUFFINS

Tubeset™ Muffin Batter

Hot chocolate goes one better in a decadent, fudgy muffin stuffed with chocolate chips. It all starts with Pillsbury™ Tubeset™ Chocolate Chocolate Chip Frozen Muffin Batter.



INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Tubeset™ Chocolate Chocolate Chip Frozen Muffin Batter (O8011), thawed	3 lb	1 each
Semi-sweet chocolate chips	6 oz	1 cup
Instant hot chocolate mix	4 oz	3/4 cup

Yield: 22 servings | 1 serving = 1 muffin

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.*

Chef's Tip

Add mini marshmallows prior to baking for enhanced option.



GRAB & GO TIP

Offer to heat muffin to order for added guest experience.



BLUEBERRY ALMOND MUFFINS

Tubeset™ Muffin Batter

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

Yield: 24 servings | 1 serving = 1 muffin

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: 400°F, 19-21 minutes

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

Chef's Tip

After baking, lift muffins on their side to allow steam to escape.



GRAB & GO TIP

Offer to heat muffin to order for added guest experience.

BLUEBERRY MARMALADE STACK CAKE

Tubeset™ Muffin Batter



Make a spectacular three-layer coffee cake with blueberry muffin batter baked in round cake pans, filled with orange marmalade and topped with a vanilla drizzle.

5 
Ingredients
or less!

DIRECTIONS:

BATTER

1. Pipe 1 lb batter (1 3/4 cups) into each of 3, 10-inch prepared cake round pans, lined with parchment circle.
2. Spread batter evenly, leaving center slightly thinner than edges.
3. Bake as directed below; allow to cool 15 minutes in pans, then turn out onto wire rack to cool completely.
 - Convection Oven*: 325°F, 13-16 minutes
 - Standard Oven: 375°F, 16-21 minutes

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

ASSEMBLY

1. Remove parchment circles from cake; place first layer upside down on cardboard cake circle.
2. Spread 3 oz (1/4 cup) marmalade across top, almost to edges; top with second cake layer upside down.
3. Spread 3 oz (1/4 cup) marmalade across top of second layer, almost to the edges, top with third cake layer, RIGHT SIDE up.
4. Warm icing in microwave until melted; drizzle over top of cake working from edges toward center.
5. Spread icing as needed to cover thin spots while icing is still soft.
6. Sprinkle granola over top of cake; allow to rest 1 hour before cutting.

INGREDIENT WEIGHT MEASURE

CAKE

Pillsbury™ Tubeset™ Blueberry Frozen Muffin Batter (08026), thawed	3 lb	1 each
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ASSEMBLY

Orange marmalade	6 oz	1/2 cup
Gold Medal™ Ready-To-Spread Vanilla Crème Icing (11216)	5 oz	1/2 cup
Nature Valley™ Granola - Oats 'n Honey Bulkpak Cereal (27111)	1 oz	1/4 cup

Yield: 16 servings | 1 serving = 1 slice

Chef's Tip

Make in advance and freeze.
Thaw & garnish when ready to serve.



GRAB & GO TIP

Offer slices and whole cakes as options to maximize revenue.

PILLSBURY™ THIMBLE CAKES

TubeSet™ Muffin Batter



Individual little cakes swirl together Pillsbury™ Chocolate Chocolate Chip TubeSet® Muffin Batter and Pillsbury™ Cappuccino Chocolate Chunk TubeSet® Muffin Batter. Baked cupcakes get a luscious dip in Gold Medal™ Ready-to-spread Chocolate Fudge Icing.

5
Ingredients
or less!

INGREDIENT WEIGHT MEASURE

Pillsbury™ TubeSet™ Chocolate Chocolate Chip Frozen Muffin Batter (O8011), thawed	3 lb	1 each
Pillsbury™ TubeSet™ Cappuccino Chocolate Chunk Frozen Muffin Batter (O8035), thawed	3 lb	1 each
Gold Medal™ Ready-To- Spread Chocolate Fudge Icing (11215)	2 lb 4.00 oz	3 1/2 cups

Yield: 24 servings | 1 serving = 1 Cake

Chef's Tip

Make it extra chocolately by substituting more Chocolate Chocolate Chip batter for the Cappuccino batter.



GRAB & GO TIP

Garnish with berries for best visual appeal and flavor combination.

DIRECTIONS:

1. Spray 24 cups in jumbo muffin pans generously with cooking spray.
2. Deposit 2 oz chocolate chocolate chip muffin batter into each muffin cup.
3. Add 2 oz cappuccino chocolate chunk muffin batter into each muffin cup.
4. Marble the 2 muffin batters together.
5. Line top of muffin pan with parchment paper; place half sheet baking pan on top of muffin pan.
6. Bake as directed below.
7. Allow to cool 5-10 minutes in pan then remove and place wider side down on a sheet pan to cool.

- Convection Oven*: 300°F, 16-20 minutes
- Standard Oven: 350°F, 18-20 minutes

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

FINISHING

1. Heat icing in microwave until melted.
2. Dip cakes into melted icing and completely coat.
3. Option to drizzle with another color icing.
4. Place on sheet pan and allow icing to set before serving.



CINNAMON ROLL FRENCH TOAST

Cinnamon Rolls

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

5 
Ingredients
or less!

INGREDIENT WEIGHT MEASURE

Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 3 oz (O5358), baked, cooled	1 lb 2.00 oz	6 each
Eggs, large	8 oz	4 each
Milk	8 oz	1 cup

Yield: 12 servings | 1 serving = 1 Slice

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.

Chef's Tip

Utilize prior day's unused cinnamon rolls by making them "French Toast style."



GRAB & GO TIP

Serve in microwavable container. If offering a side condiment, remove before heating.

BABY CINNAMON ROLL CLUBHOUSE SANDWICHES

Cinnamon Rolls

A snack-size club sandwich takes a sweet turn when ham, bacon, tomatoes and spinach pile high on a little Pillsbury™ Place & Bake™ Cinnamon Roll Supreme.



INGREDIENT WEIGHT MEASURE

Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 1.5 oz (05357)		24 each
Dijon mustard	2 oz	3 Tbsp
Ham slices, extra thin, smoked	12 oz	24 each
Bacon slices, cooked		12 each
Baby spinach leaves, fresh	3 oz	2 cups
Roma tomatoes slices, fresh, 1/2-inch	12 oz	24 each

Yield: 24 servings | 1 serving = 1 sandwich

DIRECTIONS:

Cinnamon Rolls

1. Thaw cinnamon rolls covered for 20 minutes at room temperature or overnight in refrigerator.
 2. Place cinnamon rolls horizontally on cutting board; slice in half to create a top and bottom sections.
 3. Separate slices and place on parchment-lined sheet pan.
 - Convection Oven*: 300°F, 12-16 minutes
 - Standard Oven: 350°F, 20-24 minutes
- *Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.*

ASSEMBLY

4. Spread 1/4 tsp mustard on cut sides of baked rolls; layer 1/2 oz ham, the 1/2 slice bacon above (break to fit neatly on sandwich).
5. Stack with 1/4 cup packed (0.15 oz) spinach and 1 tomato slice.
6. Cover with top roll, place toothpick for stability and serve.

Chef's Tip

When baking large quantities, bake covered with parchment paper and pressed with three sheet trays on top.



GRAB & GO TIP

Avoid wet ingredients to maintain freshness of cinnamon roll.

SAVORY CINNAMON ROLL WAFFLES

Cinnamon Rolls

Cinnamon roll waffles go savory with a topping of pulled pork, caramelized onions and coleslaw.



5
Ingredients
or less!

INGREDIENT WEIGHT MEASURE

WAFFLES

Pillsbury™ Pillsbury Supreme™ Place & Bake™ Mini Frozen Cinnamon Roll Dough 0.9 oz (11144)	1 lb 6.00 oz	24 each
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ASSEMBLY

Smoked pulled pork, prepared, warm	3 lb	3 cups
Caramelized onions, warm	1 lb 2.00 oz	3 cups
Coleslaw, prepared	12 oz	3 cups
Maple syrup	14 oz	1 1/2 cups

Yield: 24 servings | 1 serving = 1 waffle

DIRECTIONS:

WAFFLES

1. Thaw dough covered, either at room temperature 15-30 minutes until flexible or overnight under refrigeration.
2. Place 4 rolls (with space between) on lightly greased waffle iron, preheated to 325°F.
3. Griddle 2-3 minutes or until golden brown.

ASSEMBLY

1. Spread 2 Tbsp (2 oz) of warmed pulled pork evenly on a cinnamon roll waffle.
2. Layer on 2 Tbsp each of onions and coleslaw; finish with 1 Tbsp maple syrup and serve immediately.

Chef's Tip

Premake waffles and hold warm in a chafer for large action stations.



GRAB & GO TIP

Offer item deconstructed as a creative way for guests to build their own.



APPLE STUFFED CINNAMON ROLL

Cinnamon Rolls

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

5 
Ingredients or less!

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 3 oz (O5358)	2 lb 4.00 oz	12 each
Apples, sliced into 12 wedges	1 lb 4.00 oz	4 each

Yield: 12 servings | 1 serving = 1 roll

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.*

Chef's Tip

Brush cinnamon rolls immediately out of the oven with simple syrup or glaze to lock in moisture and sheen.



GRAB & GO TIP

Serve in a display case to showcase presentation.



PECAN STICKY BUNS

Cinnamon Rolls

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 1/2 cups
Honey	6 oz	1/2 cup
Water, hot approx. 120°F	1 oz	2 Tbsp
Pecans, chopped	6 oz	1 1/2 cups
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 3 oz (O5358)	4 lb 8.00 oz	24 each

Yield: 24 servings | 1 serving = 1 Bun

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.

- 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.*

FINISHING

1. Release sticky buns by inverting pan immediately upon removing from oven.
2. Serve warm.

Chef's Tip

Ensure cinnamon rolls are baked flat side up to achieve best presentation when flipped.



GRAB & GO TIP

Offer to heat sticky buns to order for added guest experience.



YOGURT PARFAIT

Parfait Pro[®] Yogurt

Serve fresh parfaits with this bulk, foodservice recipe with Yoplait[®] ParfaitPro[®] yogurt, blueberries, strawberries, and Cascadian Farm[™] granola.

INGREDIENT WEIGHT MEASURE

Blueberries, IQF	2 oz	1/3 cup
Yoplait [®] ParfaitPro [®] Lowfat Vanilla Yogurt (16632)	6 oz	3/4 cup
Strawberries, IQF, sliced	2 oz	1/3 cup
Cascadian Farm [™] Oats & Honey Granola Bulkpak Cereal (12772)	1.50 oz	1/3 cup

Yield: 1 serving | 1 serving = 1 parfait

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.

Chef's Tip

Make daily to avoid fruits bleeding into yogurt.



GRAB & GO TIP

Serve granola in a separate container or insert to preserve freshness.



TROPICAL FRUIT GRANOLA SMOOTHIE BOWL

Parfait Pro[®] Yogurt

Give your customers a vacation from the ordinary with this sweet and tart treat.

INGREDIENT WEIGHT MEASURE

PREP

White baking chips	4 oz	2/3 cup
Honey roasted almonds, spicy	4 oz	2/3 cup
Toasted coconut	2 oz	2/3 cup

ASSEMBLY

Yoplait [®] ParfaitPro [®] Lowfat Vanilla Yogurt (16632)	4 lb	1 pouch
Nature Valley [™] Oats & Fruit Granola (11987)	13 oz	3 1/2 cups
Mandarin orange segments, canned, drained	8.50 oz	50 each
Banana slices	7.50 oz	50 each
Honey		2 1/2 tsp

Yield: 10 servings | 1 serving = 1 - 9 oz bowl

DIRECTIONS:

PREP

1. Combine white chips, almonds and coconut in a mixing bowl; set aside.

ASSEMBLY

2. Fill serving bowls with 6 oz yogurt (2 - #12 scoops).
3. Top with 3 Tbsp baking chip mixture and 1/4 cup granola.
4. Add 5 mandarin orange segments, 5 banana slices and a 1/4 tsp drizzle of honey just before serving; serve cold.

Chef's Tip

Pre-make to reduce customer wait time.



GRAB & GO TIP

Serve granola in a separate container to preserve freshness.

INDIAN CHICKEN SALAD WITH CURRY YOGURT DRESSING

Parfait Pro[®] Yogurt

Indian spices are balanced beautifully with yogurt in a bold and full-flavored chicken salad.



INGREDIENT WEIGHT MEASURE

Almonds, sliced	1.75 oz	1/2 cup
Yoplait [®] Lowfat Vanilla Bulk Size Yogurt (439000)	2 lb	4 cups
Curry powder		2 tsp
Ginger, dried, ground		1 tsp
Chicken base		1 tsp
Stone ground mustard		1 tsp
Kosher salt		1/4 tsp
Diced chicken, cooked, cooled	2 lb 8.00 oz	8 1/2 cups
Pineapple tidbits, canned, drained	3.75 oz	1/2 cup
Raisins	2.50 oz	1/2 cup
Celery, fresh, diced	3 oz	1/2 cup
Red onions, small dice	4 oz	1/2 cup

Yield: 30 servings | 1 serving = 1/2 cup portion

DIRECTIONS:

1. Toast sliced almonds in oven set at 350°F for 5-7 minutes or until light brown; set aside to cool.
2. Whisk yogurt, spices and chicken base together in small mixing bowl until well blended.
3. Add cooked and cooled chicken, drained pineapple, raisins, celery and red onions; stir to combine.
4. Add toasted almonds or use as garnish; cover and keep refrigerated until serving.

Chef's Tip

Make yogurt dressing 2+ hours in advance for best flavor.



GRAB & GO TIP

Serve with baked good on side to maintain freshness.

ALMOST SUMMER BLENDERLESS SMOOTHIE (PINEAPPLE STRAWBERRY)

Parfait Pro[®] Yogurt

Light, cool flavors -- strawberry, pineapple and apple -- stir together in a refreshing Yoplait[®] ParfaitPro[®] Low Fat Strawberry Yogurt smoothie.



INGREDIENT WEIGHT MEASURE

Yoplait [®] ParfaitPro [®] Lowfat Strawberry Yogurt (16631)	4 lb	1 bag
Pineapple juice, chilled	2 lb 4.00 oz	4 cups
Applesauce, unsweetened, chilled	2 lb 4.00 oz	4 cups

Yield: 16 servings | 1 serving = 8 fluid oz

DIRECTIONS:

1. Combine yogurt and pineapple juice in 8 quarts or larger measurement-marked food storage container; stir until well mixed.
2. Add 2 cups applesauce at a time and stir each in until smooth.
3. Verify finished smoothie yields 4 quarts (16 cups) so each serving contains 1/2 cup fruit; add additional applesauce if needed.
4. Portion 8 oz into 9 oz serving cup, placing lids on; refrigerate until serving.

Chef's Tip

Make in large batches to reduce customer wait time.



GRAB & GO TIP

Serve in 12oz or 20oz smoothie cups with lids for size variety.

GLUTEN-FREE CHOCOLATE MOUSSE

Parfait Pro[®] Yogurt

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
Non dairy whipped topping	4 lb	18 cups
Semi-sweet chocolate chips	12 oz	2 cups

Yield: 56 servings | 1 serving = 2.5 oz

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.

Chef's Tip

Temper chocolate with yogurt to achieve best texture.



GRAB & GO TIP

Garnish with berries for best visual appeal and flavor combination.



EARLY RISER

Granola

Combine cereals in the cereal dispenser or back of house so you can pack variety into every bowl.

INGREDIENT	WEIGHT	MEASURE
Cheerios™ Bulkpak Cereal (11977)	1 lb 2.00 oz	18 cups
Toasted whole wheat flake cereal	1 lb 7.00 oz	18 cups
Nature Valley™ Granola - Oats 'n Honey Bulkpak Cereal (27111)	3 lb	18 cups

Yield: 54 servings

DIRECTIONS:

1. Mix cereals gently in large mixing bowl.
2. Fill bulk dispenser, or scoop into plastic food-storage bags and seal.



Chef's Tip

Mix in large batches and pre-portion.



GRAB & GO TIP

Serve in individual containers for best guest perception of cleanliness.



ALMOND BERRY YOGURT PARFAIT BOWLS

Granola



INGREDIENT WEIGHT MEASURE

Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (16631)	4 lb	1 pouch
Mixed berries, IQF	2 lb 8.00 oz	10 cups
Almond butter	2 lb 8.00 oz	5 cups
Nature Valley™ Lowfat Fruit Granola (11987)	1 lb 4.00 oz	5 cups
Sliced almonds, toasted	1 lb 4.00 oz	6 2/3 cups

Yield: 20 servings | 1 serving = 1 parfait

DIRECTIONS:

1. Pipe 1/3 cup (3 oz) yogurt into each serving bowl; add 3/4 cup (3 oz) mixed berries and a #20 scoop (2 oz) almond butter.
2. Sprinkle on 1/4 cup (1 oz) granola and 1 tsp almonds and serve cold.

Chef's Tip

Store ParfaitPro with opening upright in a cambro to avoid spillage.



GRAB & GO TIP

Serve granola in a separate container or insert to preserve freshness.



FLAT PARFAIT

Granola

All the parfait fixin's are side-by-side in a simple container for a fruity-creamy snack on the go.



INGREDIENT	WEIGHT	MEASURE
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Diced peaches, canned in fruit juice, drained	4 lb 8.00 oz	8 cups
Blueberries, fresh	2.50 oz	1/2 cup
Nature Valley™ Granola - Oats 'n Honey Bulkpak Cereal (27111)	10.25 oz	4 cups
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 bag

Yield: 16 servings

DIRECTIONS:

1. Mix peaches and blueberries together in a large bowl.
2. Pipe 4 oz (1/2 cup) of yogurt into the large section of divided containers (16 total).
3. Deposit 4 oz (1/2 cup) of fruit mixture beside yogurt.
4. Deposit 1/2 oz (1/4 cup) of granola into dip section of container.
5. Serve cold.

Chef's Tip

Lay out to-go containers and build multiple at a time to maximize efficiency.



GRAB & GO TIP

Premake in flat 8"x8" containers or smaller for buffets or market grab and go.

NATURE VALLEY™ HARVEST PANCAKES

Granola

Add a crunch and honey-sweet flavors when you combine granola in whole-grain pancakes.



INGREDIENT WEIGHT MEASURE

Nature Valley™ Granola - Oats 'n Honey Bulkpak Cereal (27111)	2 lb	9 cups
Walnuts, chopped	1 lb	4 cups
Gold Medal™ Whole Grain Complete Pancake Mix (31527)	5 lb	1 box
Old fashioned oats, dry	3.50 oz	1 cup
Water, cool approx. 72°F	6 lb 8.00 oz	13 cups

Yield: 136 servings | 1 serving = 1 Pancake

DIRECTIONS:

1. Add granola to food processor and process until coarsely ground. Set aside.
2. Add walnuts to food processor and process until roughly chopped.
3. Stir granola, walnuts, pancake mix and rolled oats together in large mixing bowl.
4. Pour in total amount of water and whisk until batter is blended and smooth. Do not overmix.
5. Deposit 2 oz batter onto preheated lightly greased griddle set at 375°F.
6. Grill 1-2 minutes on each side or until pancake turns golden brown and edges begin to dry.

Chef's Tip

Add different particulates to batter to increase variety.



GRAB & GO TIP

Serve with condiments in side containers and remove before reheating.



COCONUT BLUEBERRY CHIA YOGURT PARFAITS

Granola



INGREDIENT WEIGHT MEASURE

CHIA PUDDING

Unsweetened coconut milk, canned	1 lb 4.00 oz	2 1/2 cups
Chia seeds		2 Tbsp

ASSEMBLY

Yoplait® ParfaitPro® Lowfat Blueberry Yogurt (16067)	4 lb	1 pouch
Nature Valley™ Lowfat Fruit Granola (11987)	1 lb 4.00 oz	5 cups
Toasted coconut flakes	3 oz	3/4 cup

Yield: 10 servings | 1 serving = 1 parfait

DIRECTIONS:

CHIA PUDDING

1. Whisk coconut milk liquid and solids together until thoroughly combined.
2. Stir in chia seeds; set aside for a few minutes to allow chia seeds to rehydrate.

ASSEMBLY

1. Deposit #16 scoop (2 oz) Chia Pudding on bottom of 12 oz parfait cup; pipe in 1/3 cup (3 oz) yogurt.
2. Add 1/4 cup (1 oz) granola, 1 Tbsp toasted coconut and pipe an additional 1/3 cup (3 oz) yogurt on top.
3. Sprinkle with 1/4 cup (1 oz) granola, 1 Tbsp toasted coconut; cover with tight-fitting lid and serve cold.

Chef's Tip

Refrigerate coconut milk and chia seeds overnight to thicken. Use as a base and create multiple flavor options.



GRAB & GO TIP

Make daily to avoid fresh ingredients bleeding.



Product Description		Case Count	GMI Product Code	Distributor Code
<i>Unbaked Biscuits</i>	Pillsbury™ Unbaked Biscuit Easy Split™ Southern Style 3.17 oz	168/3.17oz	106249000	
	Pillsbury™ Unbaked Biscuit Southern Style 2.2 oz	216/2.2oz	106252000	
	Pillsbury™ Unbaked Biscuit Reduced Sodium Southern Style 2.2 oz	216/2.2oz	131151000	
<i>Baked Biscuits</i>	Pillsbury™ Baked Biscuit Easy Split™ Golden Buttermilk 2.25 oz	120/2.25oz	106236000	
	Pillsbury™ Baked Biscuit Easy Split™ Golden Buttermilk 2.85 oz	75/2.85oz	106237000	
	Pillsbury™ Baked Biscuit Reduced Sodium Easy Split™ Golden Buttermilk 2.25 oz	120/2.25oz	132391000	
<i>Croissants</i>	Pillsbury™ Unbaked Croissant All Butter Pinched 3.75 oz	96/3.75oz	132113000	
	Pillsbury™ Unbaked Croissant All Butter Pinched 2.75 oz	120/2.75oz	132114000	
	Pillsbury™ Unbaked Croissant Butter Blend Curved 2.5 oz	120/2.5oz	132116000	
	Pillsbury™ Baked Croissant Plain Pinched Sliced 2.5 oz	64/2.5oz	132103000	
	Pillsbury™ Baked Croissant Butter Curved 3 oz	48/3oz	132107000	
	Pillsbury™ Baked Croissant Plain Pinched Sliced 2oz	64/2oz	132102000	
<i>TubeSet™ Muffin Batter</i>	Pillsbury™ TubeSet™ Muffin Batter Blueberry	6/3lb	108026000	
	Pillsbury™ TubeSet™ Muffin Batter Chocolate Chocolate Chip	6/3lb	208011000	
<i>Cinnamon Rolls</i>	Pillsbury™ Place & Bake™ Cinnamon Twirl Dough 5 oz	100/5oz	106226000	
	Pillsbury™ Place & Bake™ Cinnamon Roll 1.5oz	200/1.5oz	205357000	
	Pillsbury™ Place & Bake™ Cinnamon Roll 3oz	100/3oz	105358000	
<i>ParfaitPro® Yogurt</i>	Yoplait® ParfaitPro® Vanilla Yogurt	6/64oz	16632000	
	Yoplait® ParfaitPro® Strawberry Yogurt	6/64oz	16631000	
<i>Granola</i>	Nature Valley™ Oats 'n Honey Parfait Granola	4/50oz	37854000	
	Cascadian Farm™ Oats & Honey Granola	4/44oz	12772000	