Fried Biscuits & Gravy Stacks

Makes 1 Stack

1. **Fried egg,** prepared
2. **Gravy**, prepared (1.5 oz)
3. Pillsbury™ Southern Style Easy Split™ Frozen Dough **Biscuit**, prepared
4. **Gravy**, prepared (1.5 oz)

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12 **Servings**

Ingredients:

Prep

- **Pillsbury™ Southern Style Easy Split™** Frozen Dough Biscuit, 3.17 oz - (2 lb 6 oz) 12 each

Breading

- Gold Medal™ All-Purpose Flour - (1 lb 2 oz) 4 cups
- Kosher salt - 1 1/2 tsp
- Black pepper - 1 1/2 tsp
- Garlic powder - 1 1/2 tsp
- Paprika - 1 1/2 tsp
- Cayenne pepper - 3/4 tsp
- Buttermilk - (15 oz) 1 3/4 cups

Assembly

- Country gravy, prepared - (2 lb 8 oz) 4 1/2 cups
- Fried eggs, prepared - (1 lb 2 oz) 12 each

Instructions:

Prep

1. Bake biscuits as directed on package; divide or slice in half and keep warm.

Breading

1. Add flour, salt, pepper, garlic powder, paprika and cayenne pepper in large mixing bowl; stir until combined.
2. Add buttermilk to separate bowl.
3. Dredge biscuits into flour mixture, shaking off excess; dip into buttermilk, letting excess drip off.
4. Return to flour mixture and turn until well-coated.
5. Place into deep-fat fryer preheated to 350°F; fry approx. 3-4 minutes.

Assembly

1. Place 1 biscuit piece onto serving plate; add 1.5 oz gravy over top.
2. Top with the other biscuit piece and add 1.5 oz gravy.
3. Add fried egg to the stack and serve immediately.