

TOGETHER

we

BRUNCH

CURBSIDE ♥ DELIVERY

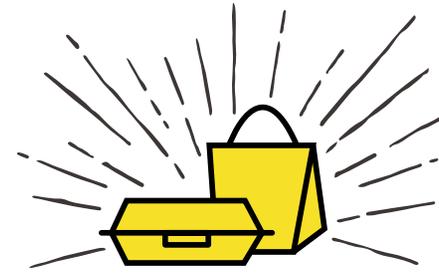
Easy recipes tailored for take-out!

#TOGETHER WEBRUNCH

Even though we can't be together, we can still brunch together! To help support foodservice operators during this time, we've created a recipe book full of ideas perfect for delivery and takeout. These menu suggestions are low skill, low labor and can easily be made ahead of time. Package and sell hot for carryout, as refrigerated grab 'n go options, or even as limited bakery sales. Enjoy the recipes—and

thank you for all that you do!

*EASY ENTRÉES • SAVORY SIDE DISHES
BASIC BAKESHOP • DELICIOUS DESSERTS
SIMPLE REFRESHMENTS*



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DELUXE PANCAKE STRATA

54 servings • 32" full hotel pans or 9 - 8 x 8" foil pans

INGREDIENTS

VEGETABLES

Vegetable oil
Onions, diced
Green bell peppers, fresh, diced
Red bell peppers, fresh, diced

ASSEMBLY

Water, cool approx. 72°F
Gold Medal™ Complete Buttermilk Pancake Mix (11827)
Ham, diced
Cheddar cheese, shredded

SERVING

Salsa

WEIGHT

2 oz

2 lb

1 lb

1 lb

5 lb 8 oz

5 lb

2 lb

2 lb

1 lb 11 oz

MEASURE

¼ cup

4 cups

3 cups

3 cups

11 cups

1 box

6 cups

8 cups

3 cups

DIRECTIONS

VEGETABLES

1. **Heat** oil in sauté pan; **add** onions and peppers and **cook** over medium heat for 5 minutes.
2. **Set** aside to cool.

ASSEMBLY

1. **Add** water and pancake mix to mixing bowl; **whisk** until smooth.
2. **Divide** among 3 greased hotel pans, approx. 3 ½ lb each.
3. **Sprinkle** approx. 1 lb 5 oz cooked vegetables and 8 oz each of ham and cheese evenly over in each pan; **bake** as directed above.

SERVING

1. **Cut** each pan into 18 pieces; **add** 1 Tbsp salsa to each portion before serving.

METHOD	TEMP	TIME
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.

Family-sized to go!



Amounts per each 8x8" foil pan:

- 2 cups prepared pancake batter
- 1 cup prepared vegetables
- ⅔ cup ham
- ¾ cup cheese

Bake times will remain similar.

Yum!

Stir in fruit before
baking for a
tasty twist.

BAKED FRENCH TOAST

21 servings • 1 - 2" full hotel pan or 4 - 8 x 8" foil pans

INGREDIENTS

Bread cubes, 1-inch

Eggs, large

Granulated sugar

Mountain High™ Lowfat Plain Yoghurt (00191)

Maple syrup

Cinnamon, ground

WEIGHT

1 lb 8 oz

1 lb 4 oz

4 oz

2 lb

6.5 oz

MEASURE

16 cups

10 each

½ cup

1 tub

½ cup

1 Tbsp

DIRECTIONS

1. **Deposit** cubed bread into greased or sprayed full-sized hotel pan. **Set** aside.
2. **Combine** remaining ingredients using a wire whisk; **blend** until mixture is well combined.
3. **Pour** egg and yogurt mixture evenly over bread cubes; **mix** until all bread is coated.
4. **Bake** as directed below.

METHOD	TEMP	TIME
Convection Oven*	325°F	23-26 minutes
Standard Oven	375°F	25-28 minutes

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

TIPS

- **Dust** with powdered sugar or **serve** with maple syrup if desired.
- **Use** fully baked biscuits or cinnamon rolls instead of bread cubes.
- Yoplait® plain or vanilla yogurt can be **substituted** for Mountain High™.



BLUEBERRY PANCAKE SQUARES

128 servings • 2 full sheet pans or 12 - 8 x 8" foil pans

INGREDIENTS

Water, cool approx. 72°F

Gold Medal™ Complete Buttermilk
Pancake Mix (11827)

Blueberries, IQF

WEIGHT

5 lb 8 oz

5 lb

3 lb

MEASURE

11 cups

1 box

9 cups

DIRECTIONS

1. **Prepare** pancake mix according to package directions.
2. **Divide** batter between 2 greased or parchment-lined full sheet pans or 12 foil pans; **spread** evenly.
3. **Sprinkle** on blueberries and **bake** as directed below; **serve** warm.

METHOD	TEMP	TIME
Convection Oven*	350°F	15-20 minutes
Standard Oven	400°F	20-25 minutes

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

TIP

- If you don't have frozen blueberries, you can use drained canned fruit or chopped cooked sausage.

Family-sized to go!



For 8 x 8" foil pans:

- Pan spray the foil tin.
- Add 2 cups prepared pancake batter per pan.
- Top with ¾ cup blueberries per pan.

Bake times will remain similar.

Coey gooey
at home



Provide reheating
instructions with
each order.



INDIVIDUAL STICKY BUNS

Yields 12 individual rolls

INGREDIENTS

Brown sugar, packed

Heavy cream

Pillsbury™ Place & Bake™ Cinnamon Roll
Supreme Freezer-to-Oven, 3 oz (05358)

WEIGHT

12 oz

1 lb 8 oz

2 lb 4 oz

MEASURE

1 ½ cups

3 cups

12 each

DIRECTIONS

1. **Spray** jumbo muffin pan generously with cooking spray.
2. **Place** 2 Tbsp brown sugar and ¼ cup heavy cream into each muffin cup; **top** with a cinnamon roll.
3. **Bake** as directed below; immediately **invert** muffin pan onto full sheet pan or serving platter and **serve**.

METHOD	TEMP	TIME
Convection Oven*	300°F	30-34 minutes
Standard Oven	350°F	35-39 minutes

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

TIPS

- **Make** these with 1.5 oz cinnamon rolls in standard muffin pans or bake 8-12 clustered together in a ¼ foil sheet pan (depending on size of roll).
- To **reheat** sticky buns at home, simply **pop** them in a 200°F oven (in the foil pan) for a few minutes until they are warm, toasty and the topping gets a little gooey. Or **place** 1 or 2 buns on a microwave-friendly plate. **Heat** in the microwave on high for 15 to 30 seconds (1000 watt MW). **Be careful, the sticky topping can get very hot.**



GARLIC CHEESE BISCUITS

80 servings • 1 serving = 1 biscuit

INGREDIENTS

GARLIC BUTTER

Butter, unsalted

Garlic powder

BISCUITS

Water, cold approx. 50°F

Gold Medal™ Buttermilk Biscuit Mix (11765)

Cheddar cheese, shredded

Garlic powder

WEIGHT

8 oz

2 lb 8 oz

5 lb

1 lb 4 oz

MEASURE

1 cup

1 tsp

5 cups

1 box

5 cups

4 Tbsp

DIRECTIONS

GARLIC BUTTER

1. **Melt** butter in small saucepan on stovetop or in microwave.
2. **Add** garlic powder and **stir** to combine.
3. **Remove** from heat but **keep** warm.

BISCUITS

1. **Pour** water into mixing bowl; **add** biscuit mix, cheese and garlic powder.
2. **Mix** with rubber spatula approx. 30 strokes or until soft dough is formed.
DO NOT OVER MIX.
3. **Deposit** dough using #20 scoop in 4 x 6 pattern onto greased or parchment-lined full sheet pans.
4. **Bake** as directed below and **brush** Garlic Butter over warm biscuits.

METHOD	TEMP	TIME
Convection Oven*	400°F	7-9 minutes
Standard Oven	450°F	11-13 minutes

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

Make them to-go!



Serve 1 biscuit per person in a meal box or sell them by the dozen for family-sized take-out portions.



BISCUIT BREAD PUDDING

32 servings • 1 - 2" full steam table pan or 4 - 8 x 8" foil pans

INGREDIENTS

	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (O6252), baked	2 lb 8 oz	18 each
Butter, unsalted, melted	8 oz	1 cup
Cinnamon, ground		2 tsp
Raisins	5 oz	1 cup
Eggs, large	1 lb 8 oz	12 each
Granulated sugar	12 oz	1 ½ cups
Vanilla extract		1 ⅓ Tbsp
Kosher salt		1 tsp
Milk, hot (approx. 160°F)	3 lb	6 cups
Nutmeg, ground		1 tsp

DIRECTIONS

1. **Cut** baked biscuits into approx. ½ to ¾-inch cubes.
2. **Mix** biscuit cubes, butter, cinnamon and raisins in large mixing bowl; **deposit** into lightly-sprayed 2-inch full steam table pan.
3. **Mix** eggs, sugar, vanilla and salt in separate mixing bowl with whisk until well blended.
4. **Add** heated milk slowly to egg mixture and **mix** well.
5. **Pour** into pan; **sprinkle** nutmeg evenly on top and allow to **rest** 30-35 minutes before baking.
6. **Bake** as directed below until golden brown and **serve** warm.

METHOD	TEMP	TIME
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.

TIP

- Use leftover biscuits to make this bread pudding even easier!

Family-sized to go!



For 8 x 8" foil pans:

- 2 lb batter per foil pan
- Press flat into pan
- Place pans on sheet pan for support while baking

Bake times will remain similar.

FLAT PARFAIT

16 servings

INGREDIENTS

Diced peaches, canned in fruit juice, drained

Blueberries, fresh

Nature Valley™ Granola - Oats 'n Honey
Bulkpak Cereal (27111)

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)

WEIGHT

4 lb 8 oz

2.5 oz

10.25 oz

4 lb

MEASURE

8 cups

½ cup

4 cups

1 bag

DIRECTIONS

1. **Mix** peaches and blueberries together in a large bowl.
2. **Pipe** 4 oz (½ cup) of yogurt into the large section of divided containers (16 total).
3. **Deposit** 4 oz (½ cup) of fruit mixture beside yogurt.
4. **Deposit** ½ oz (¼ cup) of granola into dip section of container.
5. **Serve** cold.

TIP

- **Vary** fruit combinations to fit what you already have on hand.

Parfaits to-go!



Get creative with your take-out packaging and build parfaits in hinged or lidded deli containers of all shapes and sizes for mess-free transport.



COOKIES & CREAM MOUSSE

52 - ½-cup servings • 13 pint deli containers or 6½ quarts of mousse

INGREDIENTS

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)
 Non-dairy whipped topping
 Creme-filled chocolate sandwich cookies, crushed

WEIGHT

4 lb
 4 lb
 12 oz

MEASURE

1 bag
 18 cups
 2 ¾ cups

DIRECTIONS

1. **Add** yogurt and whipped topping to large stainless mixing bowl.
2. **Mix** with wire whisk until mixture is light and airy and well blended.
3. **Add** crushed cookies, **whisk** until well incorporated.
4. **Store** covered, in airtight container in refrigerator.



STRAWBERRY YOGURT MOUSSE

52 - ½-cup servings • 13 pint deli containers or 6½ quarts of mousse

INGREDIENTS

Heavy cream
 Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (16631)
 Strawberry flavored sugar-free drink mix packet (0.14 oz - each)

WEIGHT

4 lb
 4 lb
 0.5 oz

MEASURE

8 cups
 8 cups
 4 each

DIRECTIONS

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

Yum!



Top with seasonal berries for added freshness.



Find MORE RECIPES

Check out generalmills.com for more brunch recipes and inspiration from our Foodservice Culinary team:

BEYOND BISCUITS

- » Southwestern Baked Biscuit Breakfast Sandwich
Tip: Sub your biscuit with a cinnamon roll
- » Create a party tray of biscuits using baked or unbaked Pillsbury® 1.2 oz Southern Style mini biscuits
- » Biscuits and Gravy
Tip: Add cooked sausage or chopped mushrooms for a heartier entrée
- » Beignets and fried biscuit dough bites
Tip: Sell by the dozen

YOGURT PARFAITS AND SMOOTHIES

- » Yoplait® Greek Vanilla Yogurt Parfaits made with fresh fruit and Nature Valley™ Parfait Granola
- » Yogurt Smoothies
Tip: Sell by the quart or pint

OTHER BRUNCH FAVORITES

- » Cheesy Grits
- » Lemon Poppy Seed Blueberry Coffee Cake Squares
- » Easy Scone Bites
Tip: Sell by the half-dozen or full dozen
- » Slab Pie or Crostata made with Pillsbury™ Pie Dough

