

# Biscuits HINTS & TIPS

## Mixing Tips

- Always use ice cold water to prevent leavening loss.
- Hand mixing is the preferred method of mixing for best results.
- Overhandling and use of excess dusting flour will produce a tougher, drier biscuit.



## It's in the Mix

- Visible shortening chips in the Buttermilk Biscuit Mix (11765) contribute to the tender / flaky texture and golden brown surface appearance.

## Panning and Baking

- When rolling and cutting biscuits press cutter straight down and do not twist. This will produce a taller, more uniform biscuit. Twisting the biscuits while cutting will produce uneven biscuits.
- Panning biscuits with sides touching will produce taller and more uniform biscuits.
- Panning biscuits 1 inch apart will produce browning on the sides which is better for making sandwiches or shortcakes.
- For Pan biscuits, prepare batter as directed and scale into a 16 x 24-inch greased or parchment-lined sheet pan. Press or roll dough out to uniform height. Brush with melted butter and bake as directed until biscuit sheet is golden brown and fully baked in center.



## *Finishing and Biscuit Variations*

- Brush baked biscuits with melted or flavored butters (i.e.: garlic herb or honey) for added flavor.
- For a simple scone recipe, use Buttermilk Biscuit or Biscuit Mix, add a 1/2 lb. of granulated sugar and up to 2 lbs of stir-ins, such as fruit or nuts per 5 lb box of mix.

### **Enhance Flavor**

- Top biscuits before baking with kosher salt, coarse sugar or other flavored particulates for enhanced texture, appearance and flavor.

### **Add Appetite Appeal**

- Finish your scones or sweet biscuits by dipping or drizzling with our melted Ready-to-Spread Icings.



## **MINI HAM AND CHEESE BISCUITS WITH MUSTARD BUTTER**

YIELD: 215 - #40 SCOOP BISCUITS



# MINI HAM AND CHEESE BISCUITS WITH MUSTARD BUTTER

YIELD: 215 - #40 SCOOP BISCUITS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
<b>Biscuit</b>			<b>Biscuit Dough</b>
Water, cold (45-50°F)	2 lb 8 oz	5 cups	1. <b>PLACE</b> water, biscuit mix, ham, and cheese in a mixing bowl.
GOLD MEDAL® ZT BUTTERMILK BISCUIT MIX (11765)	5 lb	1 box	2. <b>MIX</b> with a wire whisk or rubber spatula until a soft dough forms. Do not overmix.
Ham, small dice	12 oz	2¼ cups	<b>Scale</b>
Cheddar cheese, shredded	12 oz	3 cups	1. <b>DEPOSIT</b> dough with a #40 scoop in a 5 x 7 pattern onto greased or parchment lined full sheet pan.
Total Biscuit Weight	9 lb		<b>Bake</b>
<b>Mustard Butter</b>			Convection Oven* 400°F 8-10 minutes
Butter, unsalted	8 oz	1 cup	Standard Oven 450°F 10-12 minutes
Dijon mustard	2 oz	3 Tbsp	<i>*Rotate pans baked in a convection oven one-half turn (180°) after 4 minutes of baking.</i>
Onion, dried, minced	1 oz	3 Tbsp	<b>Mustard Butter Preparation</b>
Total Mustard Butter Weight	11 oz		1. <b>MELT</b> butter in a small sauce pan.
			2. <b>ADD</b> mustard and onion and whisk together.
			<b>Finishing</b>
			1. <b>BRUSH</b> mustard butter over biscuits immediately out of the oven and serve warm.
<p><b>NUTRITION</b> (Values are calculated using weights of ingredients.)</p> <p><b>1 biscuit:</b> Calories 60 (Calories from Fat 30); Total Fat 3.5g (Saturated Fat 2.5g; Trans Fat 0g); Cholesterol 0mg; Sodium 150mg; Total Carbohydrate 6g (Dietary Fiber 0g; Sugars 0g); Protein 1g</p>			

## CHIPOTLE CHEDDAR CORN BISCUITS

YIELD: 120 - #20 SCOOP BISCUITS



# CHIPOTLE CHEDDAR CORN BISCUITS

YIELD: 120 - #20 SCOOP BISCUITS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Chipotle peppers in adobo sauce, chopped Water, cold (45-50°F) GOLD MEDAL® ZT BUTTERMILK BISCUIT MIX (11765) GOLD MEDAL® ZT CORN MUFFIN MIX (11442) Cheddar cheese, shredded	14 oz 3 lb 5 lb 5 lb 1 lb 8 oz	1½ cups 6 cups 1 box 1 box 6 cups	<p><b>Biscuit Dough</b></p> <ol style="list-style-type: none"> <li><b>COMBINE</b> chipotle peppers with sauce and water in large mixing bowl.</li> <li><b>ADD</b> remaining ingredients and mix with a wire whisk or rubber spatula until a soft dough forms. Do not overmix.</li> </ol> <p><b>Scale</b></p> <ol style="list-style-type: none"> <li><b>DEPOSIT</b> dough with a #20 scoop in a 4 x 6 pattern onto greased or parchment lined sheet pan.</li> </ol> <p><b>Bake</b></p> <table border="0"> <tr> <td>Convection oven*</td> <td>375°F</td> <td>7-9 minutes</td> </tr> <tr> <td>Standard oven</td> <td>425°F</td> <td>10-12 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 4 minutes of baking.</i></p>	Convection oven*	375°F	7-9 minutes	Standard oven	425°F	10-12 minutes
Convection oven*	375°F	7-9 minutes							
Standard oven	425°F	10-12 minutes							
Total Weight	15 lb 6 oz								
<p><b>NUTRITION</b> (Values are calculated using weights of ingredients.)</p> <p><b>1 serving:</b> Calories 190 (Calories from Fat 70); Total Fat 8g (Saturated Fat 5g; Trans Fat 0g); Cholesterol 20mg; Sodium 420mg; Total Carbohydrate 25g (Dietary Fiber 0g; Sugars 6g); Protein 4g</p>									

## WALNUT YOGURT DROP BISCUITS

YIELD: 40 - #12 SCOOP BISCUITS



# WALNUT YOGURT DROP BISCUITS

YIELD: 40 - #12 SCOOP BISCUITS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
<b>Topping</b>			<b>Topping</b> 1. <b>TOSS</b> brown sugar and walnuts in a small mixing bowl until well blended. Set aside for topping.
Walnuts, chopped	4 oz	1 cup	
Brown sugar, packed	2 oz	¼ cup	<b>Biscuits</b> 1. <b>COMBINE</b> water, yogurt, brown sugar and vanilla extract in mixing bowl and stir using a rubber spatula until well blended. 2. <b>ADD</b> walnuts and biscuit mix. Mix using a rubber spatula approximately 30 strokes or until soft dough forms. <b>DO NOT OVERMIX.</b>
Total Topping Weight	6 oz		
<b>Biscuits</b>			<b>Scale</b> 1. <b>DEPOSIT</b> dough using a #12 scoop in a 4 x 6 pattern onto greased or parchment-lined full sheet pans. Sprinkle each biscuit with the walnut and brown sugar topping. Press down slightly to shape, if desired.
Water, cold (45-50°F)	1 lb 8 oz	3 cups	
YOPLAIT® LOWFAT VANILLA YOGURT (00439)	1 lb	2 cups	<b>Bake</b> Convection oven* 400°F 7-8 minutes Standard oven 450°F 8-9 minutes *Rotate pans baked in a convection oven one-half turn (180°) after 3 minutes of baking.
Brown sugar, packed	7 oz	1 cup	
Vanilla extract		1 Tbsp	
Walnuts, chopped	8 oz	2 cups	
GOLD MEDAL® ZT BUTTERMILK BISCUIT MIX (11765)	5 lb	1 box	
Total Biscuits Weight	8 lb 7 oz		
<b>NUTRITION</b> (Values are calculated using weights of ingredients.) <b>1 biscuit:</b> Calories 350 (Calories from Fat 150); Total Fat 17g (Saturated Fat 8g; Trans Fat 0g); Cholesterol 0mg; Sodium 600mg; Total Carbohydrate 44g (Dietary Fiber 1g; Sugars 10g); Protein 5g			



## LEMON BLUEBERRY BISCUITS

YIELD: 62 - #20 SCOOP BISCUITS



# LEMON BLUEBERRY BISCUITS

YIELD: 62 - #20 SCOOP BISCUITS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
<b>Biscuit</b>			<b>Biscuit Dough</b>
Water, cold (45-50°F)	2 lb 8 oz	5 cups	1. <b>COMBINE</b> water, 1 tsp lemon extract and lemon zest in mixing bowl.
Lemon extract		1 tsp	2. <b>ADD</b> biscuit mix and powdered sugar. Mix with a wire whisk or rubber spatula until a soft dough forms.
Lemon zest	1 oz	4 Tbsp	3. <b>FOLD</b> in blueberries until combined. DO NOT OVER MIX.
GOLD MEDAL® ZT BUTTERMILK BISCUIT MIX (11765)	5 lb	1 box	<b>Scale</b>
Sugar, powdered	9 oz	2 cups	1. <b>DEPOSIT</b> dough with a #20 scoop in a 4 x 6 pattern onto a greased or parchment lined full sheet pan.
Blueberries, IQF	1 lb 4 oz	4 cups	<b>Topping</b>
Total Biscuit Weight	9 lb 6 oz		1. <b>SPRINKLE</b> with coarse sugar before baking.
<b>Topping</b>			<b>Bake</b>
Sugar, coarse	2 oz	¼ cup	Convection oven* 350°F 14-17 minutes
Total Topping Weight	2 oz		Standard oven 400°F 18-20 minutes
<b>Finishing</b>			<i>*Rotate pans baked in a convection oven one-half turn (180°) after 7 minutes of baking.</i>
GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	1 lb 4 oz	2 cups	<b>Finishing</b>
Lemon extract		1 tsp	1. <b>COMBINE</b> icing and remaining lemon extract and microwave until melted.
Total Finishing Weight	1 lb 4 oz		2. <b>DIP</b> baked biscuits in icing and let set up.
<b>NUTRITION</b> (Values are calculated using weights of ingredients.)			
1 biscuit: Calories 230 (Calories from Fat 70); Total Fat 8g (Saturated Fat 7g; Trans Fat 0g); Cholesterol 0mg; Sodium 400mg; Total Carbohydrate 36g (Dietary Fiber 0g; Sugars 13g); Protein 3g			

## **SWEET POTATO BISCUITS**

YIELD: 84 - #20 SCOOP BISCUITS



# SWEET POTATO BISCUITS

YIELD: 84 - #20 SCOOP BISCUITS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
<b>Biscuit</b>									
Pecans, chopped	8 oz	2 cups	<p><b>Toast Pecans</b></p> <p>1. <b>TOAST</b> pecans on a half sheet pan and bake in a 350°F oven until lightly toasted (5-7 minutes). Let cool.</p> <p><b>Biscuit Dough</b></p> <p>1. <b>PLACE</b> water, eggs and sweet potatoes in mixing bowl. Mix well using a wire whisk or rubber spatula.</p> <p>2. <b>ADD</b> biscuit mix, sugar, pecans and spices. Stir until a soft dough is formed. Do not overmix.</p> <p><b>Scale</b></p> <p>1. <b>DEPOSIT</b> dough with a #20 scoop in a 4 x 6 pattern onto a greased or parchment lined full sheet pan.</p> <p><b>Topping</b></p> <p>1. <b>SPRINKLE</b> with course sugar before baking.</p> <p><b>Bake</b></p> <table> <tr> <td>Convection Oven*</td> <td>375°F</td> <td>11-13 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>425°F</td> <td>15-18 minutes</td> </tr> </table> <p><i>*Rotate biscuits baked in convection oven one-half turn (180°) after 4 minutes of baking.</i></p>	Convection Oven*	375°F	11-13 minutes	Standard Oven	425°F	15-18 minutes
Convection Oven*	375°F	11-13 minutes							
Standard Oven	425°F	15-18 minutes							
Water, cold (45-50°F)	1 lb 12 oz	3¾ cups							
Eggs, large, whole	4 oz	2 each							
Sweet potatoes, canned, mashed	3 lb	5 cups							
GOLD MEDAL® ZT BUTTERMILK BISCUIT MIX (11765)	5 lb	1 box							
Sugar, granulated	8 oz	1 cup							
Cinnamon, ground		1 Tbsp							
Ginger, ground		2 tsp							
Nutmeg, ground		½ tsp							
Total Biscuit Weight	11 lb								
<b>Topping</b>									
Sugar, course	4 oz	½ cup							
Total Topping Weight	4 oz								
<p><b>NUTRITION</b> (Values are calculated using weights of ingredients.)</p> <p><b>1 biscuit:</b> Calories 170 (Calories from Fat 60); Total Fat 7g (Saturated Fat 4.5g; Trans Fat 0g); Cholesterol 5mg; Sodium 290mg; Total Carbohydrate 24g (Dietary Fiber 0g; Sugars 7g); Protein 2g</p>									

## **BLEU CHEESE WALNUT BISCUITS**

YIELD: 40 - #12 SCOOP BISCUITS



# BLEU CHEESE WALNUT BISCUITS

YIELD: 40 - #12 SCOOP BISCUITS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
<b>Biscuits</b> Walnuts, chopped Water, cold (approx 45-50°F) Rosemary, dried Black pepper Bleu cheese, crumbled GOLD MEDAL® ZT BUTTERMILK BISCUIT MIX (11765)	8 oz 2 lb 8 oz 12 oz 5 lb	2 cups 5 cups 1 Tbsp 2 Tbsp 3 cups 1 box	1. <b>TOAST</b> chopped walnuts in oven set at 350°F for 5-7 minutes or until light brown. Cool. Set aside. <b>Biscuits</b> 1. <b>COMBINE</b> water, walnuts, rosemary, black pepper and blue cheese in mixing bowl and stir using a rubber spatula until well blended. 2. <b>ADD</b> biscuit mix. Mix using a rubber spatula approximately 30 strokes or until soft dough forms. <b>DO NOT OVERMIX.</b> <b>Scale</b> 1. <b>DEPOSIT</b> dough using a #12 scoop in a 4 x 6 pattern onto greased or parchment-lined full sheet pans. <b>Topping</b> 1. <b>MIX</b> coarse sugar and kosher salt together in a small mixing bowl. 2. <b>SPRINKLE</b> each biscuit with a pinch of sugar and salt topping. 3. <b>PRESS</b> down slightly to shape, if desired. <b>Bake</b> Convection Oven* 400°F 7-8 minutes Standard Oven 450°F 8-9 minutes *Rotate pans baked in a convection oven one-half turn (180°) after 3 minutes of baking.
Total Biscuits Weight	8 lb 12 oz		
<b>Topping</b> Salt, kosher Sugar, coarse		1 Tbsp 2 Tbsp	
Total Topping Weight			
<b>NUTRITION</b> (Values are calculated using weights of ingredients.) <b>1 biscuit:</b> Calories 310 (Calories from Fat 140); Total Fat 16g (Saturated Fat 4.5g; Trans Fat 3g); Cholesterol 5mg; Sodium 930mg; Total Carbohydrate 36g (Dietary Fiber 1g; Sugars 5g); Protein 8g			

## **CRACKED BLACK PEPPER AND PARMESAN SCONES**

YIELD: 38 SCONES



# CRACKED BLACK PEPPER AND PARMESAN SCONES

YIELD: 38 SCONES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
<b>Egg Wash</b>			<b>Egg Wash</b>
Eggs, large, whole	2 oz	1 each	1. <b>BEAT</b> the egg with 1 Tbsp water in a small mixing bowl with a fork until well blended. Set aside.
Water, cold (approx 45-50°F)	2 oz	1 Tbsp	
Total Egg Wash Weight	4 oz		
<b>Biscuits</b>			<b>Biscuits</b>
Parmesan cheese, shredded	12 oz	3 cups	1. <b>COMBINE</b> 3 cups of the parmesan and spices together in mixing bowl and stir using a rubber spatula until well blended.
Black pepper, coarse ground		3 Tbsp	
Nutmeg, ground		½ tsp	
Salt, coarse or kosher		½ tsp	2. <b>ADD</b> biscuit mix and blend well.
GOLD MEDAL® ZT BUTTERMILK BISCUIT MIX (11765)	5 lb	1 box	
Milk	2 lb 8 oz	5 cups	
Total Biscuits Weight	8 lb 4 oz		3. <b>STIR</b> milk and biscuit mixture together using a rubber spatula approximately 30 strokes or until soft dough forms. DO NOT OVERMIX.
<b>Flour for Dusting</b>			<b>Scale</b>
Flour, all purpose	4 oz	1 cup	1. <b>PLACE</b> dough on a floured bench or cloth. Dust dough with flour and divide dough in half. Roll each piece into 1/2 inch thick rectangle.
Total Flour for Dusting Weight	4 oz		
<b>Topping</b>			2. <b>CUT</b> dough into 38 triangles with cutter or knife and place on parchment-lined full sheet pans.
Parmesan cheese, shredded	4 oz	1 cup	<b>Topping</b>
Total Topping Weight	4 oz		1. <b>BRUSH</b> triangles with egg wash mixture and sprinkle remaining 1 cup of cheese evenly over all scones.

**Bake**  
 Convection Oven\* 400°F 7-8 minutes  
 Standard Oven 450°F 8-9 minutes  
 \*Rotate pans baked in a convection oven one-half turn (180°) after 4 minutes of baking.

**NUTRITION** (Values are calculated using weights of ingredients.)  
**1 scone:** Calories 330 (Calories from Fat 140); Total Fat 15g (Saturated Fat 10g; Trans Fat 0g); Cholesterol 15mg; Sodium 860mg; Total Carbohydrate 38g (Dietary Fiber 1g; Sugars 3g); Protein 10g



## **GARLIC CHEESE BISCUITS**

YIELD: 72 - #20 SCOOP BISCUITS



# GARLIC CHEESE BISCUITS

YIELD: 72 - #20 SCOOP BISCUITS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
<b>Garlic Butter</b> Butter, unsalted Garlic powder	8 oz	1 cup 1 tsp	<b>Garlic Butter</b> 1. <b>MELT</b> butter in small sauce pan on stove top or in microwave. 2. <b>ADD</b> garlic powder and stir to combine. Remove from heat. Hold warm.  <b>Biscuits</b> 1. <b>POUR</b> water into mixing bowl. 2. <b>ADD</b> mix, cheese and garlic powder. 3. <b>MIX</b> using a rubber spatula approximately 30 strokes or until a soft dough is formed. DO NOT OVERMIX.  <b>Scale</b> 1. <b>DEPOSIT</b> dough using a #20 scoop in a 4 x 6 pattern onto greased or parchment-lined full sheet pans.  <b>Bake</b> Convection Oven* 400°F 7-9 minutes Standard Oven 450°F 11-13 minutes *Rotate pans baked in a convection oven one-half turn (180°) after 3 minutes of baking.  <b>Finishing</b> 1. <b>BRUSH</b> garlic butter over warm biscuits.
Total Garlic Butter Weight	8 oz		
<b>Biscuits</b> Water, cold (45-50°F) GOLD MEDAL® ZT BUTTERMILK BISCUIT MIX (11765) Cheddar cheese, shredded Garlic powder	2 lb 8 oz 5 lb 1 lb 4 oz	5 cups 1 box 5 cups 4 Tbsp	
Total Biscuits Weight	8 lb 12 oz		
<b>NUTRITION</b> (Values are calculated using weights of ingredients.) <b>1 - 2 oz biscuit:</b> Calories 190 (Calories from Fat 100); Total Fat 11g (Saturated Fat 7g; Trans Fat 0g); Cholesterol 15mg; Sodium 390mg; Total Carbohydrate 19g (Dietary Fiber 0g; Sugars 0g); Protein 4g			

## PARMESAN RANCH BISCUITS

YIELD: 67 - #20 SCOOP BISCUITS



# PARMESAN RANCH BISCUITS

YIELD: 67 - #20 SCOOP BISCUITS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
GOLD MEDAL® ZT BUTTERMILK BISCUIT MIX (11765) Ranch salad dressing, dry Parmesan cheese, shredded Water, cold (45-50°F) Butter, unsalted, melted	5 lb 3.25 oz 4 oz 2 lb 8 oz 8 oz	1 box 1 envelope 1 cup 5 cups 1 cup	<ol style="list-style-type: none"> <li><b>PLACE</b> mix, dressing and cheese in mixing bowl.</li> <li><b>BLEND</b> together with rubber spatula until well-combined.</li> <li><b>POUR</b> in water.</li> <li><b>MIX</b> using a rubber spatula, approximately 30 strokes or until soft dough is formed. DO NOT OVERMIX.</li> </ol> <p><b>Scale</b></p> <ol style="list-style-type: none"> <li><b>DEPOSIT</b> using a #20 scoop in a 4 x 6 pattern onto lightly greased or parchment-lined full sheet pans.</li> </ol> <p><b>Bake</b></p> <table data-bbox="852 557 1362 609"> <tr> <td>Convection Oven*</td> <td>400°F</td> <td>8-10 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>450°F</td> <td>10-12 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 4 minutes of baking.</i></p> <p><b>Finishing</b></p> <ol style="list-style-type: none"> <li><b>BRUSH</b> melted butter over warm biscuits.</li> </ol>	Convection Oven*	400°F	8-10 minutes	Standard Oven	450°F	10-12 minutes
Convection Oven*	400°F	8-10 minutes							
Standard Oven	450°F	10-12 minutes							
Total Weight	8 lb 7.25 oz								
<p><b>NUTRITION</b> <i>(Values are calculated using weights of ingredients.)</i></p> <p><b>1 biscuit:</b> Calories 180 (Calories from Fat 90); Total Fat 10g (Saturated Fat 6g; Trans Fat 0g); Cholesterol 10mg; Sodium 490mg; Total Carbohydrate 21g (Dietary Fiber 0g; Sugars 1g); Protein 3g</p>									

## STRAWBERRY WHITE CHOCOLATE DROP BISCUITS

YIELD: 40 - #12 SCOOP BISCUITS



# STRAWBERRY WHITE CHOCOLATE DROP BISCUITS

YIELD: 40 - #12 SCOOP BISCUITS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
<b>Biscuits</b>			<b>Biscuits</b>
Strawberry jelly or jam	1 lb	2 cups	1. <b>COMBINE</b> strawberry jelly, water and vanilla extract in mixing bowl and stir using a rubber spatula very well to break up jelly.
Water, cold (approx 45-50°F)	2 lb 8 oz	5 cups	2. <b>ADD</b> biscuit mix. Mix using a rubber spatula approximately 30 strokes or until soft dough forms. <b>DO NOT OVERMIX.</b>
Vanilla extract		1 Tbsp	3. <b>FOLD IN</b> white chocolate chips and mix well.
GOLD MEDAL® ZT BUTTERMILK BISCUIT MIX (11765)	5 lb	1 box	<b>Scale</b>
White chocolate chips	1 lb 8 oz	4 cups	1. <b>DEPOSIT</b> dough using a #12 scoop in a 4 x 6 pattern onto greased or parchment-lined full sheet pans.
Total Biscuits Weight	10 lb		<b>Topping</b>
<b>Topping</b>			1. <b>SPRINKLE</b> each biscuit with a pinch of coarse sugar.
Sugar, coarse	2 oz	¼ cup	2. <b>PRESS</b> down slightly to shape, if desired.
Total Topping Weight	2 oz		<b>Bake</b>
<b>NUTRITION</b> (Values are calculated using weights of ingredients.)			Convection Oven* 400°F 7-8 minutes
<b>1 biscuit:</b> Calories 380 (Calories from Fat 140); Total Fat 16g (Saturated Fat 10g; Trans Fat 0g); Cholesterol 0mg; Sodium 590mg; Total Carbohydrate 54g (Dietary Fiber 2g; Sugars 17g); Protein 5g			Standard Oven 450°F 8-9 minutes
			*Rotate pans baked in a convection oven one-half turn (180°) after 3 minutes of baking.

## IRISH SODA BREAD

YIELD: 14 - 12 OZ ROUND LOAVES, 6 SLICES PER LOAF, 84 SLICES



# IRISH SODA BREAD



YIELD: 14 - 12 OZ ROUND LOAVES, 6 SLICES PER LOAF, 84 SLICES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
<b>Dough</b>			<p><b>Plump Raisins</b></p> <ol style="list-style-type: none"> <li><b>PLACE</b> raisins in a small sauce pan and cover them with water.</li> <li><b>BRING</b> them to a boil over medium heat.</li> <li><b>REMOVE</b> from heat and allow to sit for 2 minutes.</li> <li><b>DRAIN</b> raisins in colander and set aside to cool.</li> </ol> <p><b>Dough</b></p> <ol style="list-style-type: none"> <li><b>POUR</b> buttermilk into mixer bowl. Add biscuit mix, 4 cups flour and soda.</li> <li><b>MIX</b> on low speed using a paddle attachment for 2 minutes. Scrape bowl and paddle.</li> <li><b>ADD</b> raisins and caraway seed. Mix on low speed for 2 additional minutes.</li> </ol> <p><b>Scale</b></p> <ol style="list-style-type: none"> <li><b>DIVIDE</b> the dough into (14) 12 oz loaves.</li> <li><b>ROUND</b> the loaves on a floured surface, then place 7 loaves on each of 2 parchment-lined sheet pans.</li> <li><b>DUST</b> each loaf with flour.</li> <li><b>SCORE</b> an X in the top of each loaf using a sharp knife 1/2" deep and bake.</li> </ol> <p><b>Bake</b></p> <table> <tr> <td>Convection Oven*</td> <td>325°F</td> <td>22-26 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>350°F</td> <td>26-30 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 12 minutes of baking.</i></p>	Convection Oven*	325°F	22-26 minutes	Standard Oven	350°F	26-30 minutes
Convection Oven*	325°F	22-26 minutes							
Standard Oven	350°F	26-30 minutes							
Raisins	11 oz	2 cups							
Buttermilk	3 lb 8 oz	6 cups							
GOLD MEDAL® ZT BUTTERMILK BISCUIT MIX (11765)	5 lb	1 box							
Flour, all purpose	1 lb	4 cups							
Baking Soda		2 tsp							
Caraway Seed		2 Tbsp							
Total Weight	10 lb 3 oz								
<b>Flour for Dusting</b>									
Flour	8 oz	2 cups							
Total Flour for Dusting Weight	8 oz								

**NUTRITION** (Values are calculated using weights of ingredients.)

**1 slice:** Calories 150 (Calories from Fat 45); Total Fat 5g (Saturated Fat 3.5g; Trans Fat 0g); Cholesterol 0mg; Sodium 310mg; Total Carbohydrate 23g (Dietary Fiber 0g; Sugars 3g); Protein 2g