



## BISCUIT BREAKFAST BASKETS

Classic breakfast staples of eggs, cheese, and meats, inside of Rich's whole grain biscuit dough.

**Yield:** 1 Biscuit Basket



## INGREDIENTS

- 1 Each **RICH'S** BISCUIT DOUGH MADE WITH WHOLE GRAIN/51% HANDI-SPLIT (#09315)
- 1/2 oz Chopped Turkey Ham or Cooked Turkey Sausage Crumbles
- 1/2 oz Liquid Eggs
- 1 tsp. Shredded cheddar cheese

## DIRECTIONS

- 1 Prior to Use: Store product frozen at 0 to -10°F. Removed desired number & reseal case.
- 2 Panning: Place the frozen biscuit doughs on oiled parchment paper and cover the pan with oiled plastic.
- 3 Thawing: Place the covered pans of dough on a rack and thaw 30-45 minutes at room temperature.
- 4 Flattening Doughs: Flatten the biscuit doughs until the biscuit doughs are 1/8th inch in thickness.
- 5 Forming the Dough Cups: Place the flattened dough piece into a greased muffin tin cup and press up the sides to form a dough cup.
- 6 Filling the Cups: Place 1/2 oz. of chopped turkey ham\* or cooked turkey sausage crumbles in each dough cup and add 1/2 oz. liquid egg and 1 tsp. shredded cheddar cheese.
- 7 Bake: Place the pan of filled biscuit cups in a pre-heated 325°F convection oven and bake until biscuits are golden brown and meat/egg filling reaches 165°. (approximately 12 minutes)
- 8 Hold & Serve: Serve the breakfast baskets immediately or hold on a steam table at 140°F until ready to serve.

NOTE: Try filling the dough cups with ½ c. canned fruit and top with 1 Tbsp. oatmeal streusel crumbs for another menu idea. EACH BISCUIT BREAKFAST BASKET PROVIDES 1.75 OZ. EQ. WHOLE GRAIN & 1 OZ. M/MA SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS

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