ITEM#: 734-0360



### **KR PRO BISCUIT**

From the #1 recommended foodservice bake mix brand Krusteaz Professional Buttermilk Biscuit Mix has a balanced flavor with a touch of sweetness. It has a golden brown color with a smooth top and uniform break. This biscuit has good tolerance to preparation variables. This biscuit has good tolerance to preparation variables.

Shelf Life

Storage Temp Min

32°F

Storage Temp Max

365 days

**9**5°F

#### Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, sugar, buttermilk, Less than 2% of: ascorbic acid, baking soda, salt, sodium acid pyrophosphate, sodium aluminum phosphate.



### **Preparation and Cooking**

FULL BATCH 5 lb Mix 40 oz (5 cups) Buttermilk or Milk OR 36 oz (4 cups) Cool Water. HALF BATCH 2 lb (7 1/2 cups) Mix 20 oz (2 cups) Buttermilk or Milk OR 18 oz (2 cups) of Cool Water.

1. Place water, oil and eggs in in mixer bowl; add mix. Using a paddle, mix on low speed 1 minute.

2. Turn dough out onto floured surface. Roll out and fold in half. Turn one quarter turn; roll to 1/2 inch thickness.

3. Cut with biscuit cutter. Place side by side with edges touching on ungreased sheet pan.

BAKING DIRECTIONS For 2 to 3 inch biscuits:

Preheat Oven (375F Convection Oven; 425F Standard Oven). Scoop dough onto ungreased or paper-lined sheet, placing biscuits 2 inches apart. For a convection oven, bake for 10-12 minutes. For a standard oven, bake fore 14-16 minutes.

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## **Nutrition Facts**

57 servings per Container

1/3 cup dry mix

# Amount per serving Calories

Serving Size

160

	% Daily Value*
Total Fat 6g	8%
Saturated Fat 3g	13%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 500mg	22%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	2%
Total Sugars 3g	
Includes 2g Added Sugars	4%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 20mg	0%
Iron 1mg	8%
Potassium 50mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.