



### KRUSTEAZ PROFESSIONAL HOMESTYLE BISCUIT MIX

Rich buttermilk flavor Soft, flaky texture Superior rise





Shelf Life Storage Temp Min Storage Temp Max

365 days 32°F 95°F

#### **Ingredients**

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





### **Preparation and Cooking**

FULL BATCH
5 Ib (full box) Mix
48 oz (6 cups) Buttermilk or
Milk OR 40 oz (5 cups) Cool Water

HALF BATCH
2 1/2 Ib (9 1/2 cups) Mix
24 oz (3 cups) Buttermilk or Milk OR
20 oz (2 1/2 cups) Cool Water

- 1. Place liquid 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.

## **Nutrition Facts**

58 servings per Container

Serving Size 1/3 cup dry mix

Amount per serving

### **Calories**

Potassium 40mg

160

0%

Calonies	
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 3g	13%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 440mg	19%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	3%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1mg	8%

\* 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.

# View our full recipes library at https://www.krusteazpro.com/recipes **Allergens**











