

Krusteaz Professional Southern Style Biscuit Mix

From the #1 recommended foodservice bake mix brand Krusteaz Professional Southern Style Biscuit Mix is light and fluffy with full bodied buttermilk flavor and good height.





Shelf Life Storage Temp Min Storage Temp Max

32°F 365 days

90°F

Ingredients

Enriched unbleached flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm oil, buttermilk, soybean oil, Less than 2% of, baking soda, calcium acid pyrophosphate, monocalcium phosphate, salt, sugar, whey.





Preparation and Cooking

FULL BATCH 5 lb (full box) Mix 40 oz (5 cups) Buttermilk or Milk OR 36 oz (4 1/2 cups) Cool Water HALF BATCH 2 1/2 lb (9 cups) Mix 20 oz (2 1/2 cups) Buttermilk or Milk OR 18 oz (2 1/4 cups) Cool Water DROP BISCUITS

STEP 1: Place liquid in mixer bowl: add mix. Using a paddle, mix on low speed 1 minute.

STEP 2: Scoop dough onto ungreased or paper-lined sheet pan, placing biscuits 2 inches apart.

CUT BISCUIT RECIPE: For full batch, Place liquid in mixer bowl, add mix. Using a paddle, mix on low speed 1 minute. Turn dough out onto floured surface. Roll out and fold in half. Turn one quarter turn: roll to 1/2-inch thickness. Cut with biscuit cutter. Place side by side with edges touching on ungreased sheet pan.

Do not eat raw batter.

High Altitude: No adjustment necessary.

BAKE TIMES

SCALE: 1.1 oz dough

CONVECTION OVEN: 375F 10-12 minutes STANDARD OVEN: 425F 14-16 minutes FULL BATCH YIELD: 106 2-inch (1 oz) biscuits

SCALE: 1.9 oz dough

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

Allergens













Nutrition Facts

0 servings per Container

Serving Size 1/3 cup mix

Amount per serving

Potassium 90mg

0%

Calories	210
	% Daily Value*
Total Fat 10g	13%
Saturated Fat 6g	30%
Trans Fat 6g	
Cholesterol 0mg	0%
Sodium 420mg	18%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	3%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 4g	_
Vitamin D 0mcg	0%
Calcium 200mg	15%
Iron 2mg	10%

^{*} 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.