

Ultragrain Biscuits

Desired Number of Portions	1 ounce equivalent portions 0.83 ounces (23.5 grams) dry mix per portion		2 ounce equivalent portions 1.62 ounces (46 grams) dry mix per portion	
	Multipurpose Mix (Number of portions x 0.83 oz)	Water (Dry mix weight x 0.48)	Multipurpose Mix (Number of portions x 1.62 oz)	Water (Dry mix weight x 0.48)
25	1 lb 5 oz	10 oz	2 lb 9 oz	1 lb 4 oz
50	2 lb 10 oz	1 lb 4 oz	5 lb 1 oz	2 lb 7 oz
100	5 lb 3 oz	2 lb 8 oz	10 lb 2 oz	4 lb 14 oz
150	7 lb 13 oz	3 lb 12 oz	15 lb 3 oz	7 lb 5 oz
200	10 lb 6 oz	5 lb	20 lb 4 oz	9 lb 12 oz

Directions for cut biscuits:

1. Preheat oven to 400°F
2. Place the cold water and biscuit mix into the mixing bowl. Mix on low speed for 1 minute. Do not over mix.
3. Remove dough from the mixing bowl. Rest on bench for 15 minutes to relax the dough.
4. For 1 ounce equivalent biscuits roll dough out to ¾-inch thick. Cut out biscuits using a 2-inch round cutter. Each biscuit should weigh 1.2 ounces (35 grams). For 2 ounce equivalent biscuits roll dough out 1-inch thick. Cut out biscuits using a 2 ½-inch round cutter. Each biscuit should weigh 2.4 ounces (68 grams).
5. Press the scraps of dough together and knead briefly. Repeat rolling and cutting.
6. Place biscuits on parchment-lined sheet pans, leaving biscuits touching or spaced apart, depending on preference.
7. Bake in the preheated 400°F oven until golden brown, about 15 – 18 minutes depending on size.
8. Remove from oven and cool on sheet pans. Hold at room temperature.

Nutrients per serving:

1 ounce equivalent Biscuit					
Calories	98	Saturated Fat	1.1 g	Iron	0.9 mg
Protein	2.2 g	Cholesterol	0.5 mg	Calcium	103.7 mg

Carbohydrates	14.3 g	Vitamin A	0 IU	Sodium	187 mg
Total Fat	3.5 g	Vitamin C	0 mg	Dietary Fiber	1.2 g

2 ounce equivalent Biscuit					
Calories	191	Saturated Fat	2.2 g	Iron	1.9 mg
Protein	4.4 g	Cholesterol	0.9 mg	Calcium	202.5 mg
Carbohydrates	27.9 g	Vitamin A	0 IU	Sodium	365 mg
Total Fat	8.9 g	Vitamin C	0 mg	Dietary Fiber	2.4 g

Ultragrain Biscuit Dogs

2 ounce equivalent portions

46 grams (1.62 ounces) dry mix per portion

Desired Number of Portions	Mix (Number of portions x 1.62 oz)	Water (Dry mix weight x 0.48)	Reduced sodium frank
25	2 lb 9 oz	1 lb 4 oz	25
50	5 lb 1 oz	2 lb 7 oz	50
100	10 lb 2 oz	4 lb 14 oz	100
150	15 lb 3 oz	7 lb 5 oz	150
200	20 lb 4 oz	9 lb 12 oz	200

Directions for cut biscuits:

1. Preheat oven to 400°F
2. Place the cold water and biscuit mix into the mixing bowl. Mix on low speed for 1 minute. Do not over mix.
3. Remove dough from the mixing bowl. Rest on bench for 15 minutes to relax the dough.
4. Weigh out 1 pounds 15 ounces of dough. Roll into a rectangle 10 ½ inches x 24 inches and ¼ inch thick. For 2 ounce equivalent biscuits cut 2-inch wide strips across the dough. Each strip should weigh 2.4 ounces (68 grams). Repeat weighing and rolling.
5. Starting at one end of the reduced sodium frank, begin rolling the dough strip around the hotdog at a slight angle. As you roll, overlap the edges of the dough slightly. Leave the frank exposed at each end.
6. Place biscuits dogs on parchment-lined sheet pans, leaving 2 inches between each.
7. Brush dough lightly with egg wash. (Optional)
8. Bake in the preheated 400°F oven until golden brown, about 15 – 18 minutes depending on size. CCP: Internal temperature must reach 140°F or higher for 15 seconds.
9. CCP: Hold for hot service at 135°F or higher.

Nutrients per serving:

2 ounce equivalent Biscuit Dog					
Calories	333	Saturated Fat	2.2 g	Iron	3 mg
Protein	11.5 g	Cholesterol	31.3 mg	Calcium	303.8 mg
Carbohydrates	29 g	Vitamin A	0 IU	Sodium	922 mg
Total Fat	19 g	Vitamin C	0 mg	Dietary Fiber	2.4 g

Ultragrain Cinnamon Biscuits

	1 ounce equivalent portions 0.83 ounces (23.5 grams) dry mix per portion		2 ounce equivalent portions 1.62 ounces (46 grams) dry mix per portion	
Desired Number of Portions	Multipurpose Mix (Number of portions x 0.83 oz)	Water (Dry mix weight x 0.48)	Multipurpose Mix (Number of portions x 1.62 oz)	Water (Dry mix weight x 0.48)
25	1 lb 5 oz	10 oz	2 lb 9 oz	1 lb 4 oz
50	2 lb 10 oz	1 lb 4 oz	5 lb 1 oz	2 lb 7 oz
100	5 lb 3 oz	2 lb 8 oz	10 lb 2 oz	4 lb 14 oz
150	7 lb 13 oz	3 lb 12 oz	15 lb 3 oz	7 lb 5 oz
200	10 lb 6 oz	5 lb	20 lb 4 oz	9 lb 12 oz

Cinnamon Brown Sugar:

	1 ounce equivalent		2 ounce equivalents	
Number of portions	Brown Sugar Dry mix wt x 0.20	Cinnamon Dry mix wt x 0.01	Brown Sugar Dry mix wt x 0.20	Cinnamon Dry mix wt x 0.01
25	4 ounces	0.2 ounces	8 ounces	0.4 ounces
50	8 ounces	0.4 ounces	1 pound	0.8 ounces
100	1 pound	0.8 ounces	2 pounds	1.6 ounces
150	1 pound 8 ounces	1.6 ounces	3 pounds	2.4 ounces
200	2 pounds	2 ounces	4 pounds	3.2 ounces

Directions:

1. Preheat oven to 400°F
2. Place the cold water and biscuit mix into the mixing bowl. Mix on low speed for 1 minute. Do not over mix.
3. Remove dough from the mixing bowl. Rest on bench for 15 minutes to relax the dough.
4. Weigh out 1 pound 15 ounces of dough. Roll into a rectangle 10 ½ inches x 24 inches and ¼ inch thick.

5. Brush the dough with egg wash. Mix together the brown sugar and cinnamon. Sprinkle 4 ounces of the cinnamon sugar evenly over the egg wash leaving a ½-inch border at all 4 edges.
6. Starting at the top edge, roll the dough toward you until you reach the other edge. Crimp the dough together to make a seam.
7. For 1 ounce equivalent cinnamon biscuits cut 1.2 ounce (35 grams) sections of dough per portion. For 2 ounce equivalent cinnamon biscuits cut 2.4 ounces (68 grams) sections of dough per portion.
8. Place cinnamon biscuits on parchment-lined sheet pans, leaving 2 inches between each biscuit.
9. Bake in the preheated 400°F oven until golden brown, about 15 – 18 minutes depending on size.
10. Remove from oven and cool on sheet pans. Hold at room temperature.

Nutrient per serving:

1 ounce equivalent Cinnamon Biscuit					
Calories	118	Saturated Fat	1.2 g	Iron	1.9 mg
Protein	2.4 g	Cholesterol	5.6 mg	Calcium	111 mg
Carbohydrates	19 g	Vitamin A	18 IU	Sodium	190 mg
Total Fat	3.7 g	Vitamin C	0 mg	Dietary Fiber	1.4 g

2 ounce equivalent Biscuit					
Calories	231	Saturated Fat	2.3 g	Iron	2.1 mg
Protein	4.7 g	Cholesterol	11 mg	Calcium	217 mg
Carbohydrates	37 g	Vitamin A	37 IU	Sodium	371 mg
Total Fat	7.1 g	Vitamin C	0 mg	Dietary Fiber	2.7 g

Ultragrain Drop Biscuits

	1 ounce equivalent portions 0.83 ounces (23.5 grams) dry mix per portion		2 ounce equivalent portions 1.62 ounces (46 grams) dry mix per portion	
Desired Number of Portions	Multipurpose Mix (Number of portions x 0.83 oz)	Water (Dry mix weight x 0.48)	Multipurpose Mix (Number of portions x 1.62 oz)	Water (Dry mix weight x 0.48)
25	1 lb 5 oz	10 oz	2 lb 9 oz	1 lb 4 oz
50	2 lb 10 oz	1 lb 4 oz	5 lb 1 oz	2 lb 7 oz
100	5 lb 3 oz	2 lb 8 oz	10 lb 2 oz	4 lb 14 oz
150	7 lb 13 oz	3 lb 12 oz	15 lb 3 oz	7 lb 5 oz
200	10 lb 6 oz	5 lb	20 lb 4 oz	9 lb 12 oz

Directions:

1. Preheat oven to 400°F
2. Place the cold water and biscuit mix into the mixing bowl. Mix on low speed for 1 minute. Do not over mix.
3. Remove the mixing bowl from mixer and let dough rest for 15 minutes to relax the dough.
4. For 1 ounce equivalent drop biscuits use a #30 scoop to scoop out 1.2 ounces (35 grams) of dough per portion. For 2 ounce equivalent biscuits use a #16 scoop to scoop out 2.4 ounces (68 grams) of dough per portion.
5. Place biscuits on parchment-lined sheet pans, leaving 2 inches between each biscuit.
6. Bake in the preheated 400°F oven until golden brown, about 15 - 18 minutes depending on size.
7. Remove from oven and cool on sheet pans. Hold at room temperature.

Nutrients per serving:

1 ounce equivalent Drop Biscuit					
Calories	98	Saturated Fat	1.1 g	Iron	0.9 mg
Protein	2.2 g	Cholesterol	0.5 mg	Calcium	103.7 mg
Carbohydrates	14.3 g	Vitamin A	0 IU	Sodium	187 mg
Total Fat	3.5 g	Vitamin C	0 mg	Dietary Fiber	1.2 g

2 ounce equivalent Drop Biscuit					
Calories	191	Saturated Fat	2.2 g	Iron	1.9 mg
Protein	4.4 g	Cholesterol	0.9 mg	Calcium	202.5 mg
Carbohydrates	27.9 g	Vitamin A	0 IU	Sodium	365 mg
Total Fat	8.9 g	Vitamin C	0 mg	Dietary Fiber	2.4 g

Ultragrain Empanada Dough

	1 ounce equivalent portions 0.83 ounces (23.5 grams) dry mix per portion		2 ounce equivalent portions 1.62 ounces (46 grams) dry mix per portion	
Desired Number of Portions	Multipurpose Mix (Number of portions x 0.83 oz)	Water (Dry mix weight x 0.48)	Multipurpose Mix (Number of portions x 1.62 oz)	Water (Dry mix weight x 0.48)
25	1 lb 5 oz	10 oz	2 lb 9 oz	1 lb 4 oz
50	2 lb 10 oz	1 lb 4 oz	5 lb 1 oz	2 lb 7 oz
100	5 lb 3 oz	2 lb 8 oz	10 lb 2 oz	4 lb 14 oz
150	7 lb 13 oz	3 lb 12 oz	15 lb 3 oz	7 lb 5 oz
200	10 lb 6 oz	5 lb	20 lb 4 oz	9 lb 12 oz

Directions:

1. Preheat oven to 400°F
2. Place the cold water and biscuit mix into the mixing bowl. Mix on low speed for 1 minute. Do not over mix.
3. Remove dough from the mixing bowl. Rest on bench for 15 minutes to relax the dough.
4. For 1 ounce equivalent empanadas use a #30 scoop to scoop out 1.2 ounces (35 grams) of dough per portion. For 2 ounce equivalent empanadas use a #16 scoop to scoop out 2.4 ounces (68 grams) of dough per portion. Set dough portions aside.
5. Dust a prep surface with enriched all-purpose flour. Roll each portion to 1/4-inch thick. Brush the edges with water. Place your filling of choice in the center. Fold one edge over to meet the other edge, creating a half circle. Crimp the edges together to seal in the filling.
6. Place empanadas on parchment-lined sheet pans, leaving 2 inches between each.
7. Brush each lightly with egg wash. (Optional)
8. Bake in the preheated 400°F oven until golden brown, about 15 – 18 minutes depending on size.
9. CCP: Hold for hot service at 135°F or higher.

Nutrients per serving:

1 ounce equivalent Empanada Dough

Calories	98	Saturated Fat	1.1 g	Iron	0.9 mg
Protein	2.2 g	Cholesterol	0.5 mg	Calcium	103.7 mg
Carbohydrates	14.3 g	Vitamin A	0 IU	Sodium	187 mg
Total Fat	3.5 g	Vitamin C	0 mg	Dietary Fiber	1.2 g

2 ounce equivalent Empanada Dough					
Calories	191	Saturated Fat	2.2 g	Iron	1.9 mg
Protein	4.4 g	Cholesterol	0.9 mg	Calcium	202.5 mg
Carbohydrates	27.9 g	Vitamin A	0 IU	Sodium	365 mg
Total Fat	8.9 g	Vitamin C	0 mg	Dietary Fiber	2.4 g

Ultragrain Herb Dumplings

	1 ounce equivalent portions 0.83 ounces (23.5 grams) dry mix per portion		2 ounce equivalent portions 1.62 ounces (46 grams) dry mix per portion	
Desired Number of Portions	Multipurpose Mix (Number of portions x 0.83 oz)	Water (Dry mix weight x 0.48)	Multipurpose Mix (Number of portions x 1.62 oz)	Water (Dry mix weight x 0.48)
25	1 lb 5 oz	10 oz	2 lb 9 oz	1 lb 4 oz
50	2 lb 10 oz	1 lb 4 oz	5 lb 1 oz	2 lb 7 oz
100	5 lb 3 oz	2 lb 8 oz	10 lb 2 oz	4 lb 14 oz
150	7 lb 13 oz	3 lb 12 oz	15 lb 3 oz	7 lb 5 oz
200	10 lb 6 oz	5 lb	20 lb 4 oz	9 lb 12 oz

Herbs:

Number of Portions	Sage, ground		Thyme, ground		Garlic Powder		Black pepper, ground	
	1 oz eq	2 oz eq	1 oz eq	2 oz eq	1 oz eq	2 oz eq	1 oz eq	2 oz eq
25	2 tsp	1 Tbsp 1 tsp	2 tsp	1 Tbsp 1 tsp	2 tsp	1 Tbsp 1 tsp	1 tsp	2 tsp
50	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	2 tsp	1 Tbsp 1 tsp
100	2 Tbsp 2 tsp	5 Tbsp 1 tsp	2 Tbsp 2 tsp	5 Tbsp 1 tsp	2 Tbsp 2 tsp	5 Tbsp 1 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp
150	¼ cup	½ cup	¼ cup	½ cup	¼ cup	½ cup	2 Tbsp	¼ cup
200	5 Tbsp 1 tsp	½ cup 2 Tbsp 2 tsp	5 Tbsp 1 tsp	½ cup 2 Tbsp 2 tsp	5 Tbsp 1 tsp	½ cup 2 Tbsp 2 tsp	2 Tbsp 2 tsp	5 Tbsp 1 tsp

Directions:

1. Place the cold water, biscuit mix, sage, thyme, garlic powder and black pepper into the mixing bowl. Mix on low speed for 1 minute.
2. Remove the mixing bowl from mixer and place on a work surface.

3. For 1 ounce equivalent dumplings use a #30 scoop to scoop out 1.2 ounces (35 grams) of dough per portion. For 2 ounce equivalent dumplings use a #16 scoop to scoop out 2.4 ounces (68 grams) of dough per portion.
4. Place dumplings onto the surface of soup or stew, either in a kettle or in a 4-inch full-size steamtable pan.
5. Cover the kettle with a lid and simmer for about 12 – 15 minutes. If using a steamtable pan, bake, uncovered, in a preheated 400°F oven until golden brown, about 15 – 18 minutes depending on size.
6. Serve kettle-cooked dumplings immediately. Baked dumplings will hold warm for up to 30 minutes.

Nutrients per serving:

1 ounce equivalent Herb Dumpling					
Calories	99	Saturated Fat	1.1 g	Iron	1.1 mg
Protein	2.3 g	Cholesterol	0.5 mg	Calcium	107.3 mg
Carbohydrates	14.6 g	Vitamin A	7 IU	Sodium	187 mg
Total Fat	3.5 g	Vitamin C	0 mg	Dietary Fiber	1.4 g

2 ounce equivalent Herb Dumpling					
Calories	194	Saturated Fat	2.2 g	Iron	2.2 mg
Protein	4.5 g	Cholesterol	0.9 mg	Calcium	209.7 mg
Carbohydrates	28.6 g	Vitamin A	15.6 IU	Sodium	366 mg
Total Fat	6.9 g	Vitamin C	0.3 mg	Dietary Fiber	2.6 g

Ultragrain Jalapeno Cheddar Biscuits

Makes 25 Biscuits (2 ounce equivalent portions)

2 lb 9 oz Ultragrain Biscuits and More Mix

1 lb 4 oz cold water

5 oz shredded, sharp cheddar cheese

1 oz diced, fresh jalapeños

Prep Instructions:

1. Preheat oven to 400°F
2. Place cold water and biscuit mix into the mixing bowl. Add jalapeños and cheddar. Mix on low speed for 1 minute. Do not over mix.
3. Remove dough from the mixing bowl. Rest on bench for 15 minutes to relax the dough.
4. Roll dough out 1-inch thick. Cut out biscuits using a 2 ½-inch round cutter. Each biscuit should weigh 2.4 ounces (68 grams).
5. Press the scraps of dough together and knead briefly. Repeat rolling and cutting.
6. Place biscuits on parchment-lined sheet pans, leaving biscuits touching or spaced apart, depending on preference.
7. Bake in the preheated 400°F oven until golden brown, about 15 – 18 minutes depending on size.
8. Remove from oven and cool on sheet pans. Hold at room temperature.

2 ounce equivalent Biscuit					
Calories	200	Saturated Fat	2.2 g	Iron	1.9 mg
Protein	4.4 g	Cholesterol	3.1 mg	Calcium	217.5 mg
Carbohydrates	28.1 g	Vitamin A	38.5 IU	Sodium	378.5 mg
Total Fat	9.8 g	Vitamin C	1.2 mg	Dietary Fiber	2.5 g

Ultragrain Jammers

	1 ounce equivalent portions 0.83 ounces (23.5 grams) dry mix per portion			2 ounce equivalent portions 1.62 ounces (46 grams) dry mix per portion		
Desired Number of Portions	Multipurpose Mix (Number of portions x 0.83 oz)	Water (Dry mix weight x 0.48)	Prepared Fruit Jam (1 tsp)	Multipurpose Mix (Number of portions x 1.62 oz)	Water (Dry mix weight x 0.48)	Prepared Fruit Jam (2 tsp)
25	1 lb 5 oz	10 oz	½ cup 1 tsp	2 lb 9 oz	1 lb 4 oz	1 cups 2 tsp
50	2 lb 10 oz	1 lb 4 oz	2 cups 2 tsp	5 lb 1 oz	2 lb 7 oz	4 cups 4 tsp
100	5 lb 3 oz	2 lb 8 oz	4 cups 4 tsp	10 lb 2 oz	4 lb 14 oz	8 cups 8 tsp
150	7 lb 13 oz	3 lb 12 oz	6 cups 6 tsp	15 lb 3 oz	7 lb 5 oz	12 ¼ cups
200	10 lb 6 oz	5 lb	8 cups 8 tsp	20 lb 4 oz	9 lb 12 oz	16 cups 16 tsp

Directions:

1. Preheat oven to 400°F
2. Place the cold water and biscuit mix into the mixing bowl. Mix on low speed for 1 minute. Do not over mix.
3. Remove the mixing bowl from mixer and let dough rest for 15 minutes to relax the dough.
4. For 1 ounce equivalent drop biscuits use a #30 scoop to scoop out 1.2 ounces (35 grams) of dough per portion. For 2 ounce equivalent drop biscuits use a #16 scoop to scoop out 2.4 ounces (68 grams) of dough per portion.
5. Place biscuits on parchment-lined sheet pans, leaving 2 inches between each biscuit.
6. Make a 1 ½-inch deep well with the back of a spoon in the center of each drop biscuit. Spoon 1 teaspoon of prepared jam into the center of each 1 ounce equivalent drop biscuit. Spoon 2 teaspoons of prepared jam into the center of each 2 ounce equivalent drop biscuit.
7. Bake in the preheated 400°F oven until golden brown, about 15 – 18 minutes depending on size.
8. Remove from oven and cool on sheet pans. Hold at room temperature.

Nutrients per serving:

1 ounce equivalent Jammer

Calories	116	Saturated Fat	1.1 g	Iron	1 mg
Protein	2.3 g	Cholesterol	0.5 mg	Calcium	105.2 mg
Carbohydrates	19 g	Vitamin A	0 IU	Sodium	189 mg
Total Fat	3.5 g	Vitamin C	0.6 mg	Dietary Fiber	1.3 g

2 ounce equivalent Jammer					
Calories	228	Saturated Fat	2.2 g	Iron	2 mg
Protein	4.4 g	Cholesterol	1 mg	Calcium	205.4 mg
Carbohydrates	37 g	Vitamin A	0 IU	Sodium	369 mg
Total Fat	6.9 g	Vitamin C	1.2 mg	Dietary Fiber	2.6 g

Ultragrain Pot Pie Crust

	1 ounce equivalent portions 0.83 ounces (23.5 grams) dry mix per portion		2 ounce equivalent portions 1.62 ounces (46 grams) dry mix per portion	
Desired Number of Portions	Multipurpose Mix (Number of portions x 0.83 oz)	Water (Dry mix weight x 0.48)	Multipurpose Mix (Number of portions x 1.62 oz)	Water (Dry mix weight x 0.48)
25	1 lb 5 oz	10 oz	2 lb 9 oz	1 lb 4 oz
50	2 lb 10 oz	1 lb 4 oz	5 lb 1 oz	2 lb 7 oz
100	5 lb 3 oz	2 lb 8 oz	10 lb 2 oz	4 lb 14 oz
150	7 lb 13 oz	3 lb 12 oz	15 lb 3 oz	7 lb 5 oz
200	10 lb 6 oz	5 lb	20 lb 4 oz	9 lb 12 oz

Directions:

1. Preheat oven to 400°F
2. Place the cold water and biscuit mix into the mixing bowl. Mix on low speed for 1 minute. Do not over mix.
3. Remove dough from the mixing bowl. Rest on bench for 15 minutes to relax the dough.
4. For 25 1-ounce equivalent servings weigh out 1 pound 15 ounces of dough. For 25 2-ounce equivalent servings weigh out 3 pounds 13 ounces of dough. Roll dough into a 12-inch x 20-inch rectangle to fit over the cooked, hot pot pie filling in a 2-inch full-size steamtable pan.
5. Brush the top surface of the dough lightly with egg wash. (Optional)
6. Bake in the preheated 400°F oven until golden brown, about 12-15 minutes. CCP: Internal temperature must reach 165°F or higher for 15 seconds.
7. CCP: Hold for hot service at 135°F or higher.

Nutrients per serving:

1 ounce equivalent Pot Pie Crust					
Calories	98	Saturated Fat	1.1 g	Iron	0.9 mg
Protein	2.2 g	Cholesterol	0.5 mg	Calcium	103.7 mg

Carbohydrates	14.3 g	Vitamin A	0 IU	Sodium	187 mg
Total Fat	3.5 g	Vitamin C	0 mg	Dietary Fiber	1.2 g

2 ounce equivalent Pot Pie Crust					
Calories	191	Saturated Fat	2.2 g	Iron	1.9 mg
Protein	4.4 g	Cholesterol	0.9 mg	Calcium	202.5 mg
Carbohydrates	27.9 g	Vitamin A	0 IU	Sodium	365 mg
Total Fat	8.9 g	Vitamin C	0 mg	Dietary Fiber	2.4 g

Ultragrain Scones

Desired Number of Portions	1 ounce equivalent portions 23.5 grams (0.83 ounces) dry mix per portion			2 ounce equivalent portions 46 grams (1.62 ounces) dry mix per portion		
	Multipurpose Mix (Number of portions x 0.83 oz)	Water (Dry mix weight x 0.48)	Inclusions (mix x 0.15)	Multipurpose Mix (Number of portions x 1.62 oz)	Water (Dry mix weight x 0.48)	Inclusions (mix x 0.15)
25	1 lb 5 oz	10 oz	1.5 oz	2 lb 9 oz	1 lb 4 oz	3 oz
50	2 lb 10 oz	1 lb 4 oz	3 oz	5 lb 1 oz	2 lb 7 oz	6 oz
100	5 lb 3 oz	2 lb 8 oz	6 oz	10 lb 2 oz	4 lb 14 oz	12 oz
150	7 lb 13 oz	3 lb 12 oz	9 oz	15 lb 3 oz	7 lb 5 oz	18 oz
200	10 lb 6 oz	5 lb	12 oz	20 lb 4 oz	9 lb 12 oz	23 oz

Inclusions: Try adding one of the following for variety- frozen blueberries, dried cranberries, raisins, or shredded cheddar cheese.

Directions:

1. Preheat oven to 400°F
2. Place the cold water and biscuit mix into the mixing bowl. Mix on low speed for 1 minute. Any inclusions can be added in the last 15 seconds of mixing. Do not over mix.
3. Remove the mixing bowl from mixer and let dough rest for 15 minutes to relax the dough.
4. For 1 ounce equivalent scone use a #30 scoop to scoop out 1.3 ounces (37 grams) of dough per portion. For 2 ounce equivalent scone use a #16 scoop to scoop out 2.5 ounces (72 grams) of dough per portion.
5. Place scones on parchment-lined sheet pans, leaving 2 inches between each scone.
6. Bake in the preheated 400°F oven until golden brown, about 15 – 18 minutes depending on size.
7. Remove from oven and cool on sheet pans. Hold at room temperature.

Nutrients per serving:

1 ounce equivalent Blueberry Scone					
Calories	99	Saturated Fat	1.1 g	Iron	1 mg
Protein	2.3 g	Cholesterol	0.5 mg	Calcium	103.8 mg
Carbohydrates	14.6 g	Vitamin A	1 IU	Sodium	187 mg
Total Fat	3.5 g	Vitamin C	0 mg	Dietary Fiber	1.3 g

2 ounce equivalent Blueberry Scone					
Calories	193	Saturated Fat	2.2 g	Iron	1.8 mg
Protein	4.4 g	Cholesterol	0.9 mg	Calcium	2.2 mg
Carbohydrates	28.4 g	Vitamin A	2 IU	Sodium	365 mg
Total Fat	6.9 g	Vitamin C	0 mg	Dietary Fiber	2.5 g

1 ounce equivalent Dried Cranberry Scone					
Calories	104	Saturated Fat	1.1 g	Iron	0.9 mg
Protein	2.2 g	Cholesterol	0.5 mg	Calcium	103.7 mg
Carbohydrates	15.7 g	Vitamin A	5 IU	Sodium	187 mg
Total Fat	3.5 g	Vitamin C	0 mg	Dietary Fiber	1.3 g

2 ounce equivalent Dried Cranberry Scone					
Calories	203	Saturated Fat	2.2 g	Iron	1.9 mg
Protein	4.4 g	Cholesterol	0.9 mg	Calcium	202.5 mg
Carbohydrates	30.7 g	Vitamin A	11 IU	Sodium	365 mg
Total Fat	6.9 g	Vitamin C	0 mg	Dietary Fiber	2.6 g

1 ounce equivalent Raisin Scone					
Calories	103	Saturated Fat	1.1 g	Iron	1 mg
Protein	2.2 g	Cholesterol	0.5 mg	Calcium	103.7 mg
Carbohydrates	15.7 g	Vitamin A	0 IU	Sodium	187 mg

Total Fat	3.5 g	Vitamin C	0 mg	Dietary Fiber	1.3 g
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2 ounce equivalent Raisin Scone					
Calories	201	Saturated Fat	2.2 g	Iron	1.9 mg
Protein	4.4 g	Cholesterol	0.9 mg	Calcium	202.5 mg
Carbohydrates	30.7 g	Vitamin A	0 IU	Sodium	366 mg
Total Fat	6.9 g	Vitamin C	0 mg	Dietary Fiber	2.6 g

1 ounce equivalent Cheddar Cheese Scone					
Calories	903	Saturated Fat	1.3 g	Iron	1 mg
Protein	2.7 g	Cholesterol	1.4 mg	Calcium	119.1 mg
Carbohydrates	14.4 g	Vitamin A	11 IU	Sodium	199 mg
Total Fat	3.8 g	Vitamin C	0 mg	Dietary Fiber	1.2 g

2 ounce equivalent Cheddar Cheese Scone					
Calories	200	Saturated Fat	2.6 g	Iron	1.9 mg
Protein	5.3 g	Cholesterol	2.9 mg	Calcium	232.9 mg
Carbohydrates	28 g	Vitamin A	21 IU	Sodium	390 mg
Total Fat	7.5 g	Vitamin C	0 mg	Dietary Fiber	2.4 g