

STRAWBERRY SHORTCAKE (BISCUIT MIX)

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
293 cal	47 g	4 g	10 g	5 mg	550 mg	106 mg

Ingredient

BISCUIT MIX
 SUGAR, GRANULATED
 WATER
 BUTTER, SOFTENED
 WHIPPED TOPPING (DEHYDRATED)
 STRAWBERRIES, FROZEN, THAWED

Weight

9 lbs
 1 lbs
 4-2/3 lbs
 6 oz
 31-1/2 lbs

Measure

2 gal 1/2 qts
 2-1/4 cup
 2 qts 1 cup
 1/2 cup
 1 gal 2-1/4 qts
 3 gal 2 qts

Issue

Method

- 1 Place mix, sugar and contents of pouches in mixer bowl.
- 2 Blend with paddle at low speed 30 seconds.
- 3 Divide dough into four pieces, about 3-1/2 pounds each. Place dough on lightly floured surface; fold over 2 or 3 times; press down. Roll each piece into squares, about 16 by 16 inches and 3/8 inches thick.
- 4 Brush 2 pieces of dough with butter or margarine. Cut with 2-1/2 inch floured biscuit cutter.
- 5 Place biscuits on pans in rows 6 by 9. Brush top with remaining butter or margarine.
- 6 Using a convection oven, bake at 350 F. 15 minutes or until golden brown, on low fan, open vent.
- 7 Prepare 1-1/4 recipes Whipped Topping, Recipe No. K 002 00.
- 8 Place 1/4 cup strawberries on bottom half of each biscuit; top with other half. Top with 1/4 cup whipped topping.