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Menu Solutions

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BRUNCH COLLECTION

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30
Recipes
TO INSPIRE YOU
AND YOUR
KITCHEN STAFF





CURATED RECIPES FROM THE CHEFS OF THE MILLS

General Mills Foodservice is excited to bring you this recipe collection from The Chefs of the Mills. From recipe creation to culinary training to product consultation, The Chefs of the Mills are uniquely equipped to help your foodservice operation thrive because they've been in your shoes and know firsthand the challenges you face day in and day out.

The recipes in this book were developed with you in mind. As a foodservice operator, you're short on time but need recipes that wow your customers and — more importantly — keep them coming back for more. And with these recipes, they will.

THANK YOU FOR TRUSTING THE CHEFS OF THE MILLS FOR YOUR MENU SOLUTIONS!

▼ Croque Madame Waffled Croissants, Page 25





MEET THE CHEFS OF THE MILLS

CUSTOM PRODUCTS

NICK JONES

Favorite product: Pillsbury™ Freezer-to-Oven Chocolate Croissant

"I love having the opportunity to blend my passion for culinary creativity with strategic thinking to develop new and innovative solutions that meet the evolving needs of our customers."



LEARNING & DEVELOPMENT, HEALTHCARE

SONJA KEHR

Favorite product: Muir Glen™ Tomatoes

"I like being able to share baking skills with others and empower them to feel confident in the kitchen."



CONTENT CREATION

JESSIE KORDOSKY

Favorite product: Pillsbury™ Frozen Biscuit Dough Southern Style

"I love using my creativity to showcase solutions and product possibilities for our customers."



MULTI-UNIT RESTAURANTS, DISTRIBUTOR

THEODORE OSORIO

Favorite product: Pillsbury™ Frozen Biscuit Dough Southern Style

"I get to provide solutions, build awareness, and most of all learn from others every day."





LODGING, MULTI-UNIT RESTAURANTS

KEVIN RELF

Favorite product: Pillsbury™ Freezer-to-Oven Croissant Dough

"I love that our team leans on our experience and deep operator empathy to provide solutions that make the operators' lives easier."



COMMERCIAL, NON-COMMERCIAL

GILLES STASSART

Favorite product: Gold Medal™ Neapolitan Pizza Flour

"I am fortunate to work with exceptional products and to be surrounded by a team of extraordinary talented and passionate chefs who inspire me to strive to be my best every day."



CONVENIENCE STORE, NON-COMMERCIAL

PAIGE SULLIVAN

Favorite product: Pillsbury™ Best™ Place & Bake™ Twirl Dough Cinnamon

"I love being able to provide creative solutions and collaborate internally as well as externally."



K-12, UNIVERSITIES

HEATHER SWAN

Favorite product: Pillsbury™ Frozen Biscuit Dough Easy Split™ Southern Style Reduced Sodium

"I love being a voice for the operator and helping create solutions that help them be successful."



CUSTOM PRODUCTS

TIMOTHY TRAINOR

Favorite product: Gold Medal™ All Trumps™ Dough Ball

"The opportunity to be a chef for General Mills Foodservice has been a dream of mine since I joined the company in 1999. It's an honor to have our brands and my name on my jacket."



PIZZA, FLOUR, NON-COMMERCIAL

CURT WAGNER

Favorite product: Gold Medal™ All Trumps™ Dough Ball

"I love being a resource for people as well as teaching them how to understand how our products work."

LOOK FOR THE PREP SCALE ICON

As a quick reference point, we've added a graphic at the bottom of each recipe page so you can easily see the amount of prep required. This visual cue will help you easily assess which recipes are right for your back-of-house operation.



LOW PREP

- No culinary skills required
- 3 ingredients or less
- 5 minutes or less to assemble



MEDIUM-LOW PREP

- Basic/Minimal culinary skills required (scooping, assembly, plating, some baking/cutting)
- 6 ingredients or less
- 10-15 minutes active prep time



MEDIUM PREP

- Average culinary skills required (basic knife skills, multiple cooking techniques/applications, dough handling, baking)
- 1 sub-recipe (within recipe)
- 9 ingredients or less; leaning on convenience ingredients
- 20-30 minutes active prep time



MEDIUM-HIGH PREP

- Requires moderate culinary skills (moderate knife skills, multiple cooking techniques/applications, dough handling, baking)
- 1-2 sub-recipes (within recipe)
- 12 ingredients or less
- 30-40 minutes active prep time



HIGH PREP

- Requires more advanced culinary skills (advanced knife skills, advanced cooking techniques/applications, dough handling, baking, scratch sauces)
- 2+ sub-recipes (within recipe)
- 12+ ingredients
- 40+ minutes active prep time



← Mashed Avocado Flat Croissants, Page 27

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BISCUIT FRUIT TARTLETS

Pillsbury Baked Biscuits are the perfect base for this fun twist on mini fruit tarts.

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Yield: 12 - 1-piece servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Baked Golden Buttermilk Biscuit, 2.25 oz (38366), thawed (13.5 oz) 6 each

ASSEMBLY

- Vanilla pudding, prepared (5 oz) 1/2 cup
- Strawberries, fresh, sliced (5 oz) 1 cup
- Raspberries, fresh (4 oz) 1 cup
- Blueberries, fresh (3 oz) 2/3 cup

DIRECTIONS

PREP

1. Split thawed biscuits in half horizontally.
2. Place on parchment-lined sheet pan, bake and allow to cool.

BAKE

Convection Oven* | 325°F | 7-9 minutes
Standard Oven | 375°F | 11-13 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 3 minutes of baking.

ASSEMBLY

1. Spread 2 tsp vanilla pudding evenly over top of each biscuit piece.
2. Arrange approx. 1 oz fruit on top of each piece.



For an elevated look, brush fruit with a simple syrup and add a rosette of whipped topping. Utilize fresh, seasonal fruits available to you. Substitute your preferred baked biscuit as desired. Note, ingredient quantities may need adjusting.





CAJUN BISCUITS AND GRAVY

Pillsbury Biscuits are the perfect base for this fresh take on biscuits and gravy with a Cajun flair.

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Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Baked Golden Buttermilk Biscuit, 2.25 oz (O6235) (1 lb 11 oz) 12 each

CAJUN GRAVY

- General Mills™ Biscuit Gravy Mix (11031) (6 oz) 1 1/2 cups
- Water, cool (approx. 50°F) (3 lb) 6 cups
- Cajun seasoning 1 Tbsp
- Dijon mustard 2 tsp

ASSEMBLY

- Vegetable oil 1 Tbsp
- Andouille sausage, cooked, sliced (2 lb) 6 cups
- Bell peppers, mixed colors, diced (1 lb) 3 1/4 cups

DIRECTIONS

PREP

1. Thaw biscuits, covered, either at room temperature at least 2 hours, or refrigerated overnight.
2. Place on parchment-lined sheet pan, bake and keep warm.

BAKE

Convection Oven* | 325°F | 6-7 minutes
Standard Oven | 375°F | 8-10 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 3 minutes of baking.

CAJUN GRAVY

1. Add gravy mix and 1 1/2 cups water to a mixing bowl and whisk together until lumps are dissolved; set aside.
2. Add remaining 4 1/2 cups water to a heavy saucepan; heat to a boiling.
3. Whisk in dissolved gravy and resume to a boil until sauce thickens, about 2-3 minutes.

4. Remove from heat; stir in Cajun seasoning and Dijon mustard then keep warm.

ASSEMBLY

1. Add vegetable oil, sausage and peppers to a large sauté pan.
2. Cook on medium heat 8-12 minutes until liquid is evaporated and sausage is heated through; keep warm.

SERVICE

1. Split biscuits horizontally; place bottom half of biscuit (cut side up) on serving plate.
2. Add 1/2 cup pepper and sausage mixture and place on remaining biscuit half.
3. Ladle approx. 4 oz (1/2 cup) of Cajun Gravy over biscuit and serve immediately.



Garnish with chives if desired for an elevated look.
Substitute your preferred baked biscuit as desired.
Note, ingredient quantities may need adjusting.





MEXICAN HOT CHOCOLATE GRAVY AND BISCUITS

Elevate your biscuit and gravy game by taking it into dessert. Pillsbury Biscuits topped with spiced chocolate sauce are a winning combination for your menu.

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Yield: 20 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Baked Easy Split™ Golden Buttermilk Biscuit, 2.25 oz (O6236) (2 lb 13 oz) 20 each

MEXICAN HOT CHOCOLATE GRAVY

- Hot fudge topping, prepared (3 lb 12 oz) 6 cups
- Water (6 oz) 3/4 cup
- Cayenne pepper 1 Tbsp
- Cinnamon, ground 2 Tbsp
- Vanilla extract 2 Tbsp
- Instant espresso powder 2 Tbsp

DIRECTIONS

PREP

1. Thaw biscuits, covered, either at room temperature at least 2 hours, or refrigerated overnight.
2. Place on parchment-lined sheet pan, bake and keep warm.

BAKE

Convection Oven* | 325°F | 6-7 minutes
Standard Oven | 375°F | 8-10 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 3 minutes of baking.

MEXICAN HOT CHOCOLATE GRAVY

1. Whisk together hot fudge, water, cayenne pepper, cinnamon, vanilla extract and espresso powder in a saucepan.
2. Heat on medium/low, stirring occasionally until sauce begins to simmer; remove from heat and hold warm.

SERVICE

1. Split warm biscuit in half and place on serving plate.
2. Ladle approx. 3 oz (1/4 cup) warm, Mexican Hot Chocolate Gravy over top and serve immediately.



For an elevated look, serve with fresh berries, ice cream or whipped topping. Substitute your preferred baked biscuit as desired. Note, ingredient quantities may need adjusting.





ASPARAGUS AND GOAT CHEESE SAVORY BREAD PUDDING

Use your leftover Pillsbury Biscuits to create a signature savory bread pudding.

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Yield: 12 – 3x3-inch servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Baked Golden Buttermilk Biscuit, 2.25 oz (38366), thawed, 1-inch diced - (1 lb 12 oz) 12 each
- Asparagus, 1-inch pieces, blanched (12 oz) 2 2/3 cups
- Goat cheese, crumbled (8 oz) 2 cups
- Chives, chopped (0.2 oz) 1/4 cup
- Garlic, minced 1 Tbsp

ASSEMBLY

- Heavy cream (2 lb) 4 cups
- Eggs, large (10 oz) 5 each
- Salt 2 tsp
- Black pepper, ground 1/2 tsp
- Rosemary, fresh, minced 1/4 tsp

DIRECTIONS

PREP

1. Add thawed, diced, baked biscuits to a large mixing bowl with asparagus, goat cheese, chives and garlic.
2. Stir gently or toss until well-combined. Transfer to greased 2-inch, 1/2 hotel pan; set aside.

ASSEMBLY

1. Whisk together cream, eggs, salt, pepper and rosemary in large bowl until well-combined.
2. Pour evenly over biscuit mixture in pan, making sure all the biscuits are saturated.
3. Bake as directed until golden brown, pudding is set and the temperature in the middle reaches 165°F; serve warm.

BAKE

Convection Oven* | 325°F | 40-45 minutes
Standard Oven | 375°F | 60-65 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 20 minutes of baking.



Garnish with additional chopped chives and/or asparagus if desired. Substitute your preferred baked biscuit as desired. Note, ingredient quantities may need adjusting.



MEDIUM-HIGH PREP



PIMENTO CHEESE BISCUIT DANISH

Pillsbury Biscuit Dough transforms into a savory Danish with the help from irresistible pimento cheese.

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Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Biscuit Dough Southern Style, 2.2 oz (O6252) (1 lb 10 oz) 12 each

ASSEMBLY

- Pimento cheese, prepared (6 oz) 2/3 cup

DIRECTIONS

PREP

1. Thaw biscuit pucks, covered, either at room temp. 30-60 minutes until flexible or refrigerated overnight.

ASSEMBLY

1. Place thawed biscuit dough on parchment-lined sheet pan in a 3x4 pattern; push thumb into center to create an approx. 1-inch diameter well.
2. Scoop pimento cheese using #70 scoop (0.5 oz) and place onto thumbprint well; bake until golden brown.

BAKE

Convection Oven* | 325°F | 9-13 minutes
Standard Oven | 350°F | 16-20 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.



Substitute your preferred biscuit dough as desired. Note, ingredient quantities may need adjusting.



MEDIUM-LOW PREP



SPINACH ARTICHOKE BISCUIT DANISH

Spinach Artichoke dip and Pillsbury Biscuit Dough unite in this savory take on a Danish pastry.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Biscuit Dough Southern Style, 2.2 oz (O6252) (1 lb 10 oz) 12 each

ASSEMBLY

- Spinach artichoke dip, prepared (6 oz) 3/4 cup

DIRECTIONS

PREP

1. Thaw biscuit pucks, covered, either at room temp. 30-60 minutes until flexible or refrigerated overnight.

ASSEMBLY

1. Place thawed biscuit dough on parchment-lined sheet pan in a 3x4 pattern; push thumb into center to create an approx. 1-inch diameter well.
2. Scoop spinach artichoke dip using #70 scoop (0.5 oz) and place onto thumbprint well; bake until golden brown.

BAKE

Convection Oven* | 325°F | 9-13 minutes
Standard Oven | 350°F | 16-20 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.



This biscuit Danish is a great canvas for you to feature your own fillings. Using a number 70 scoop, you can customize the flavors to make it your own.



MEDIUM-LOW PREP



BROWNIE BOARD WITH CHEESECAKE DIP

A fun way to serve our Pillsbury Baked Brownies, in a shared format, featuring cheesecake dipping sauce.

.....

Yield: 32 boards – 2 servings each

INGREDIENTS

PREP

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Full Sheet (13375) (9 lb 8 oz) 1 each

CHEESECAKE DIP

- Cream cheese, softened (3 lb 4 oz) 6 1/2 cups
- Whole milk (1 lb 10 oz) 3 1/4 cups
- Powdered sugar (13 oz) 3 1/4 cups
- Graham cracker crumbs (6 oz) 1 1/2 cups
- Vanilla extract 2 Tbsp
- Cinnamon, ground 1 tsp

PREP

- Strawberries, fresh, quartered (10 lb) 32 cups

DIRECTIONS

PREP

1. Use knife to cut frozen brownie sheet in an 8x16 (2x1.5-inch) cutting pattern; allow to thaw completely.

CHEESECAKE DIP

1. Add cream cheese, milk and powdered sugar to food processor; combine until smooth.
2. Add graham cracker crumbs, vanilla extract and mix until well combined.

ASSEMBLY

1. Add 8 brownie pieces to serving board, 1/2 cup Cheesecake Dip and 1 cup strawberries; serve immediately.



Drizzle caramel or other topping on board to elevate the presentation as desired. Use a variety of berries, or what's fresh and in season for more variety. Add additional ingredients to make the brownie accompaniments unique and stretch the number of servings.





PEANUT BUTTER CUP TRIFLES

The beloved combo of peanut butter with chocolate in an irresistible layered dessert format.

.....

Yield: 16 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376) (2 lb 2 oz) 1/2 pan

PEANUT BUTTER MOUSSE

- Cream cheese, softened (1 lb) 2 cups
- Peanut butter, creamy (13 oz) 1 1/2 cups
- Powdered sugar (2.5 oz) 2/3 cup
- Heavy cream (1 lb) 2 cups

DIRECTIONS

PREP

1. Use knife to cut half of the pan frozen brownies into approx. 1-inch diced pieces and allow to thaw completely; save remainder for other recipes.

PEANUT BUTTER MOUSSE

1. Add cream cheese, peanut butter and powdered sugar to mixing bowl fitted with paddle attachment.
2. Mix on medium speed for 2 minutes until ingredients are well-combined; stop mixer and scrape bowl and paddle.
3. Turn on mixer to medium speed and slowly pour in heavy cream, 1/2 cup at a time.
4. Stop mixer, scrape bowl and paddle; mix an additional 30 seconds at high speed until smooth.

ASSEMBLY

1. Deposit 1-#40 scoop of Peanut Butter Mousse into bottom of serving dish; add 1/3 heaping cup brownie pieces.
2. Add 1 additional #40 scoop of Peanut Butter Mousse to dish, followed by an additional 1/3 heaping cup brownie pieces.
3. Top with 1-#40 Peanut Butter Mousse and serve cold.



Make smaller serving portions by layering just one round of brownies and mousse. Garnish with whipped cream, a drizzle of chocolate syrup or chocolate shavings as desired. Save scraps of brownies from other recipes and use here to minimize waste.





RASPBERRY MASCARPONE TIRAMISU BROWNIE PARFAITS

Tiramisu gets a new look with this layered Pillsbury Baked Brownie parfait.

.....

Yield: 32 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376) (2 lb 2 oz) 1/2 pan

MASCARPONE FILLING

- Mascarpone cheese, softened (2 lb 12 oz) 5 1/2 cups
- Yoplait® ParfaitPro® Yogurt Bulk Low Fat Vanilla (66320) (2 lb 12 oz) 5 cups

ASSEMBLY

- Raspberry dessert sauce, prepared (1 lb 8 oz) 2 2/3 cups

Yoplait ParfaitPro is a registered trademark of YOPLAIT MARQUES (France) used under license.

DIRECTIONS

PREP

1. Use knife to cut half of the pan frozen brownies into approx. 1-inch diced pieces and allow to thaw completely; save remainder for other recipes.

MASCARPONE FILLING

1. Add mascarpone cheese and yogurt to mixing bowl; whisk together until well blended.

ASSEMBLY

1. Deposit (approx. 0.25 oz) raspberry sauce into bottom of serving dish; add 1-#24 scoop (approx. 1.35 oz) Mascarpone Filling.
2. Add approx. 0.5 oz diced brownies (about 3 pieces) followed by (approx. 0.25 oz) raspberry sauce.
3. Add 1 additional #24 scoop of Mascarpone Filling to dish, followed by an additional 0.5 oz diced brownies (about 3 pieces).
4. Top with (approx. 0.25 oz) raspberry sauce and serve cold.



Make smaller serving portions by layering just one round of sauce, filling and brownies. Garnish with whipped cream, fresh raspberries, a drizzle of chocolate syrup or chocolate shavings as desired. Save scraps of brownies from other recipes and use here to minimize waste.





BLUEBERRY LAVENDER CINNAMON ROLL COBBLER

Pillsbury Cinnamon Roll Dough

adds a unique twist to this
decadent cobbler.

.....

Yield: 16 servings

INGREDIENTS

PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3.0 oz (O5358) (1 lb 8 oz) 8 each

FILLING

- Blueberries, IQF (2 lb 7 oz) 9 cups
- Granulated sugar (4 oz) 1/2 cup
- Gold Medal™ Hotel & Restaurant™ Bakers Flour All-Purpose (14317) (2 oz) 1/4 cup
- Lemon zest 2 Tbsp
- Lavender, dried 1 tsp

ASSEMBLY

- Coarse sugar 2 tsp

DIRECTIONS

PREP

1. Thaw cinnamon rolls covered, either at room temp. 30-60 minutes until flexible or refrigerated overnight.

FILLING

1. Add frozen blueberries, sugar, flour, lemon zest and dried lavender to a large bowl; stir together.
2. Transfer mixture to a greased, 1/2 hotel pan and bake until filling boils for a few minutes.

BAKE

Convection Oven* | 325°F | 30-35 minutes

Standard Oven | 375°F | 30-40 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 15 minutes of baking.

ASSEMBLY

1. Cut each thawed cinnamon roll into 4 pieces; place evenly on warm Filling.
2. Sprinkle coarse sugar evenly over top and bake until golden brown.
3. Serve warm using #8 scoop filling and 2 pieces of cinnamon rolls per portion.

BAKE

Convection Oven* | 325°F | 22-27 minutes

Standard Oven | 375°F | 35-40 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.



Use excess product to make Cobbler Parfaits, layering chilled cobbler with 4 oz yogurt in a parfait cup. Substitute your preferred cinnamon roll as desired. Note, ingredient quantities may need adjusting.



MEDIUM-HIGH PREP



CHILI SPIKED PEACH CINNAMON ROLL COBBLER

Add sweet heat to your menu with this fun take on cobbler showcasing Pillsbury Cinnamon Roll Dough.

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Yield: 16 servings

INGREDIENTS

PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3.0 oz (O5358) (1 lb 8 oz) 8 each

FILLING

- Sliced peaches, canned, drained (3 lb 9 oz) 10 cups
- Brown sugar, packed (4 oz) 1/2 cup
- Cornstarch (2 oz) 1/2 cup
- Cinnamon, ground 2 tsp
- Ancho chilies, ground 1 tsp
- Cayenne pepper, ground 1/8 tsp

ASSEMBLY

- Coarse sugar 2 tsp

DIRECTIONS

PREP

1. Thaw cinnamon rolls covered, either at room temp. 30-60 minutes until flexible or refrigerated overnight.

FILLING

1. Add drained, sliced peaches, brown sugar, cornstarch, cinnamon, ancho chilies and cayenne pepper to a large bowl; stir together.
2. Transfer mixture to a greased, half hotel pan and bake until filling boils for a few minutes.

BAKE

Convection Oven* | 325°F | 30-35 minutes

Standard Oven | 375°F | 30-35 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 15 minutes of baking.

ASSEMBLY

1. Cut each thawed cinnamon roll into 4 pieces; place evenly on warm Filling.
2. Sprinkle coarse sugar evenly over top and bake until golden brown.
3. Serve warm using #8 scoop Filling and 2 pieces of cinnamon rolls per portion.

BAKE

Convection Oven* | 325°F | 22-27 minutes

Standard Oven | 375°F | 35-40 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.



Use excess product to make Cobbler Parfaits, layering chilled cobbler with 4 oz yogurt in a parfait cup. Substitute your preferred cinnamon roll as desired. Note, ingredient quantities may need adjusting.



MEDIUM-HIGH PREP



CHINESE 5-SPICED CARAMEL ROLLS

Chinese 5-spice pairs beautifully with Pillsbury Cinnamon Rolls in this hot take on gooey caramel rolls.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3.0 oz (05358) (2 lb 4 oz) 12 each

ASSEMBLY

- Heavy cream (12 oz) 1 1/2 cups
- Light brown sugar (6 oz) 3/4 cup
- Chinese 5-spice, ground 1 Tbsp

DIRECTIONS

PREP

1. Thaw cinnamon rolls covered, either at room temp. 15-20 minutes until slightly thawed or refrigerated overnight.

ASSEMBLY

1. Add 2 Tbsp heavy cream, 1 Tbsp brown sugar and 1/4 tsp Chinese 5-spice to each well-greased jumbo muffin tin well.
2. Stir briefly to combine; gently press slightly thawed cinnamon roll into each muffin well.
3. Bake until golden brown then run knife around edges of each roll and place inverted sheet pan on top before flipping over to remove rolls; serve warm.

BAKE

Convection Oven* | 300°F | 22-26 minutes

Standard Oven | 325°F | 35-40 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.



Garnish with a drizzle of melted, Gold Medal™ Icing Ready-to-Spread Vanilla Crème (11216) if desired. Substitute your preferred cinnamon roll as desired. Note, ingredient quantities may need adjusting.



MEDIUM-LOW PREP



DUTCH APPLE PIE STUFFED CINNAMON ROLLS

Pillsbury Cinnamon Roll
Dough and apple pie filling
unite in this unique twist on
Dutch apple pie.

.....

Yield: 20 servings

INGREDIENTS

PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3.0 oz (05358) (3 lb 12 oz) 20 each

ASSEMBLY

- Diced apple pie filling, prepared (1 lb 3 oz) 2 1/2 cups
- Streusel topping, prepared (5 oz) 3/4 cup

DIRECTIONS

PREP

1. Thaw cinnamon rolls covered, either at room temp. 30-60 minutes until flexible or refrigerated overnight.

ASSEMBLY

1. Cut an “X” across each thawed cinnamon roll PARTIALLY through; unfold the edges to open.
2. Place cut-side up in a lined muffin tin; deposit 1 Tbsp apple pie filling and 1 tsp streusel topping.
3. Bake as directed until golden brown.

BAKE

Convection Oven* | 325°F | 15-20 minutes
Standard Oven | 375°F | 20-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.



Use your preferred fruit filling to customize these stuffed cinnamon rolls.



MEDIUM-LOW PREP



LEMON AND BERRIES CINNAMON ROLL CUPCAKES

Rethink your cinnamon roll offerings by adding this delicious lemon and berry option to your menu.

.....

Yield: 22 servings

INSTRUCTIONS

PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3.0 oz (O5358) (4 lb 2 oz) 22 each

ICING

- Cream cheese, softened (2 lb) 4 cups
- Powdered sugar (7.5 oz) 2 cups
- Lemon juice (4 oz) 1/2 cup
- Lemon zest (4 oz) 2 Tbsp

FINISHING

- Mixed berries, fresh (2 lb 12 oz) 10 cups

DIRECTIONS

PREP

1. Bake frozen cinnamon rolls on parchment-lined sheet pan until golden brown; cool completely.

BAKE

Convection Oven* | 325°F | 20-25 minutes
Standard Oven | 350°F | 30-35 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.

ICING

1. Add cream cheese, powdered sugar, lemon juice and lemon zest to mixing bowl with paddle attachment.
2. Mix on medium speed until smooth and airy, approx. 3 minutes.

FINISHING

1. Pipe 2 oz Icing on cooled cinnamon roll; garnish with 2 oz mixed berries.



CHEF'S TIPS

Dust with powdered sugar before serving if desired. Substitute your preferred cinnamon roll as desired. Note, ingredient quantities may need adjusting.



MEDIUM PREP



PEACH AMARETTO STUFFED CINNAMON ROLLS

Peach and Amaretto pair beautifully with Pillsbury Cinnamon Roll Dough to elevate your brunch game.

.....

Yield: 20 servings

INSTRUCTIONS

PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3.0 oz (05358) (3 lb 12 oz) 20 each

FILLING

- Diced peaches, canned, drained (1 lb 3 oz) 2 1/2 cups
- Amaretto peach jam, prepared (2 oz) 2 Tbsp
- Cinnamon, ground 1/2 tsp

ASSEMBLY

- Streusel topping, prepared (5 oz) 3/4 cup
- Slivered almonds, toasted (4 oz) 3/4 cup

DIRECTIONS

PREP

1. Thaw cinnamon rolls covered, either at room temp. 30-60 minutes until flexible or refrigerated overnight.

FILLING

1. Add drained, diced peaches, jam and cinnamon to saucepan; cook over low heat until jam has melted, approx. 4-5 minutes.

ASSEMBLY

1. Cut an "X" across each thawed cinnamon roll PARTIALLY through; unfold the edges to open.
2. Place cut-side up in a lined muffin pan; deposit 1 Tbsp Filling and 1 tsp streusel topping.
3. Bake as directed until golden brown.

BAKE

Convection Oven* | 325°F | 15-20 minutes
Standard Oven | 375°F | 20-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.



Try different combinations of jam and fruit for different flavors. Substitute your preferred cinnamon roll as desired. Note, ingredient quantities may need adjusting.





S'MORES CINNAMON ROLLS

Pillsbury Cinnamon Rolls are the perfect base for this s'mores-inspired menu offering.

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Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3.0 oz (05358) (2 lb 4 oz) 12 each

ASSEMBLY

- Chocolate chips, 4000 ct (1 oz) 1/4 cup

FINISHING

- Marshmallow fluff (6 oz) 1 3/4 cups
- Chocolate chips, 4000 ct (1 oz) 1/4 cup
- Golden Grahams™ Bulkpak Cereal (11989) (2.25 oz) 1 1/2 cups

DIRECTIONS

PREP

1. Thaw cinnamon rolls covered, either at room temp. 30-60 minutes until flexible or refrigerated overnight.

ASSEMBLY

1. Place thawed cinnamon rolls in greased jumbo muffin tins; bake as directed until golden brown.
2. Remove from oven and sprinkle chocolate chips over each cinnamon roll immediately; cool completely.

BAKE

Convection Oven* | 325°F | 20-25 minutes
Standard Oven | 350°F | 30-35 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.

FINISHING

1. Add 1-#30 scoop of marshmallow fluff on center of cooled cinnamon roll; slightly torch if desired to brown.
2. Top with 1 tsp chocolate chips and 2 Tbsp Golden Grahams then serve immediately.



Substitute your preferred cinnamon roll as desired. Note, ingredient quantities may need adjusting.





CELEBRATION CRUFFINS

Your mouth will celebrate when you taste these vanilla-flavored croissant muffins topped with sprinkles.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Freezer-to-Oven Croissant Dough Butter Pinched, 3.75 oz (13445) (1 lb 7 oz) 6 each

FINISHING

- Granulated sugar (2 oz) 1/4 cup
- Vanilla pudding, prepared (12 oz) 1 1/3 cups
- Gold Medal™ Icing Ready-to-Spread Vanilla Crème (11216) (6 oz) 2/3 cup
- Rainbow sprinkles (5 oz) 1 cup

DIRECTIONS

PREP

1. Thaw croissant dough covered, either at room temperature for 1 hour or refrigerated overnight.

ASSEMBLY

1. Cut through each thawed croissant in the center (crosswise), making 2 pieces with a tail and cut end.
2. Use hand to roll dough and consolidate layers into an oval or cone-like shape.
3. Place in greased muffin tin with cut side up, pressing down slightly to flatten the bottom; bake until golden brown.

BAKE

Convection Oven* | 325°F | 14-18 minutes

Standard Oven | 375°F | 18-22 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.

FINISHING

1. Allow croissants to cool in pan for 5 minutes then carefully remove and toss in granulated sugar; allow to cool completely.
2. Poke a hole in the top of the cruffin; pipe in 1 oz vanilla pudding.
3. Heat icing in microwave-safe bowl, in 15-second increments stirring frequently; add sprinkles to separate bowl.
4. Dip top of cruffin into icing then into sprinkles; allow to set and serve.



Remember to press dough into muffin pan so you have a nice sturdy base. Substitute your preferred croissant dough as desired. Note, ingredient quantities may need adjusting.



MEDIUM PREP



CHOCOLATE COVERED STRAWBERRY PULL-APARTS

Pillsbury Chocolate Croissant Dough gets transformed into a decadent pull-apart menu option sure to make your guests' mouth water.

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Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Freezer-to-Oven Croissant Dough Chocolate, 3 oz (13373) (2 lb 4 oz) 12 each

ASSEMBLY

- Strawberry pie filling, prepared (2 oz) 1/4 cup

FINISHING

- Gold Medal™ Icing Ready-to-Spread Chocolate Fudge (11215) (2 oz) 1/4 cup

DIRECTIONS

PREP

1. Thaw croissant dough in a single layer on a parchment-lined sheet pan, covered either at room temp. 30-60 minutes until flexible or refrigerated overnight.

ASSEMBLY

1. Cut each croissant into 4 equal pieces; place 2 pieces in each paper-lined or well-greased muffin tin.
2. Add 1 tsp strawberry pie filling then add remaining 2 croissant pieces; bake until golden brown and serve warm.

BAKE

Convection Oven* | 325°F | 18-22 minutes

Standard Oven | 375°F | 24-28 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.

FINISHING

1. Heat icing in microwave-safe dish in 15-second increments, stirring in between.
2. Drizzle approx. 1 tsp over each pull-apart and serve.



CHEF'S TIPS

Use your favorite pie filling and icing combinations for added variety.



MEDIUM PREP



CROQUE MADAME WAFFLED CROISSANTS

This French classic is revamped using Pillsbury Croissant Dough as the perfect waffled base.

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Yield: 28 servings

INSTRUCTIONS

PREP

- Pillsbury™ Freezer-to-Oven Croissant Dough Butter Pinched, 3.75 oz (13445) (6 lb 9 oz) 28 each

GRAVY

- General Mills™ Biscuit Gravy Mix (11031) (6 oz) 1 1/2 cups
- Water, cool (approx. 50°F) (3 lb) 6 cups
- Dijon mustard 1 Tbsp
- Sherry cooking wine 1 1/2 tsp
- Gruyère cheese, shredded (8 oz) 2 cups

ASSEMBLY

- Ham slices, thin, warmed (3 lb 8 oz) 126 each
- Fried eggs, as desired (3 lb) 28 each

DIRECTIONS

PREP

1. Thaw croissants, covered, either at room temperature at least 1 hour, or refrigerated overnight.

GRAVY

1. Add gravy mix and 1 1/2 cups water to a mixing bowl and whisk together until lumps are dissolved; set aside.
2. Add remaining 4 1/2 cups water to a heavy saucepan; heat to a boiling.
3. Whisk in dissolved gravy and resume to a boil until sauce thickens, about 2-3 minutes.
4. Remove from heat; stir in Dijon mustard and cooking wine.
5. Add Gruyère cheese 1 cup at a time, mixing until melted and well incorporated; keep warm.

ASSEMBLY

1. Place thawed croissants on a waffle iron preheated to 325°F; cook 3-5 minutes or until golden brown.
2. Add 1 waffled croissant to serving plate and top with 4-5 slices (2 oz) warm ham, 1 fried egg and 2 oz Gravy; serve immediately.



Garnish with chives if desired for an elevated look, or serve with poached egg to offer a twist on Eggs Benedict.



MEDIUM-HIGH PREP



INDIVIDUAL BACON, EGG AND CHEESE CROISSANT BAKES

Give new life to Pillsbury Baked Croissants by turning them into this delicious bacon, egg and cheese breakfast bake.

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Yield: 20 servings

INGREDIENTS

PREP

- Pillsbury™ Baked Croissant Butter Pinched Sliced, 3.0 oz (32104) (3 lb 12 oz) 20 each

ASSEMBLY

- Eggs, large (1 lb 8 oz) 12 each
- Heavy cream (8 oz) 1 cup
- Bacon, cooked, diced (5 oz) 1 1/3 cups
- Cheddar cheese, shredded (4 oz) 1 cup

DIRECTIONS

PREP

1. Thaw croissants covered, either at room temp. 15-30 minutes until flexible or refrigerated overnight.
2. Cut into 1/2-inch cubes and place on parchment-lined sheet pan; bake to dry out and cool completely.

BAKE

Convection Oven* | 325°F | 5-7 minutes
Standard Oven | 350°F | 7-9 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 3 minutes of baking.

ASSEMBLY

1. Add eggs and heavy cream to mixing bowl; whisk together to scramble.
2. Add diced bacon, cheddar cheese and cooled croissant cubes; stir to combine.
3. Deposit 1-#16 scoop into well-greased muffin tin; bake until cooked through.

BAKE

Convection Oven* | 325°F | 12-16 minutes
Standard Oven | 350°F | 16-20 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.



Garnish with chilies, green onions or a drizzle of red pepper aioli if desired. Substitute your preferred croissant as desired. Note, ingredient quantities may need adjusting.



MEDIUM-HIGH PREP



MASHED AVOCADO FLAT CROISSANTS

Pillsbury Baked Croissants are the delicious base for this crowd-pleasing take on avocado toast.

.....

Yield: 12 servings

INSTRUCTIONS

PREP

- Pillsbury™ Baked Croissant Butter Pinched Sliced, 3.0 oz (32104) (2 lb 4 oz) 12 each

ASSEMBLY

- Mayonnaise (7 oz) 1 cup
- Avocado, mashed (1 lb 14 oz) 4 1/4 cups
- Hard boiled eggs, grated (1 lb 8 oz) 12 each
- Green onions, sliced (2 oz) 3/4 cups
- Kosher salt 1 1/2 tsp

DIRECTIONS

PREP

1. Thaw croissants covered, either at room temp. 30-60 minutes or refrigerated overnight.
2. Flatten fully thawed croissants with rolling pin.

ASSEMBLY

1. Spread 1 Tbsp mayonnaise on top and bottom sides; place on preheated griddle held down by greased steak weight.
2. Cook until slightly browned (3-5 minutes) on each side; remove from heat and allow to cool.
3. Place on serving plate and top with 2.5 oz mashed avocado and 1 hard boiled egg, grated.
4. Garnish with 1 Tbsp green onions and 1/8 tsp salt; serve immediately.



Garnish with freshly cracked black pepper, Aleppo-style dried pepper flakes and a drizzle of hot sauce for an extra spicy kick. Substitute your preferred croissant as desired. Note, ingredient quantities may need adjusting.





MATCHA CRUFFINS

Pillsbury Croissant Dough transforms into a new menu favorite with the delicious pairing of Matcha and vanilla.

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Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Freezer-to-Oven Croissant Dough Butter Pinched, 2.7 oz (13446) (1 lb) 6 each

ASSEMBLY

- Granulated sugar (2 oz) 1/4 cup

MATCHA FILLING

- Vanilla pudding, prepared (12 oz) 1 1/3 cups
- Matcha tea powder 2 tsp

FINISHING

- Gold Medal™ Icing Ready-to-Spread Vanilla Crème (11216) (12 oz) 1 1/3 cups
- Matcha tea powder 2 tsp

DIRECTIONS

PREP

1. Thaw croissants covered either at room temperature for 1 hour or refrigerated overnight.

ASSEMBLY

1. Cut through each thawed croissant in the center (crosswise), making 2 pieces with a tail and cut end.
2. Use hand to roll dough and consolidate layers into an oval or cone-like shape.
3. Place in greased muffin pan with cut side up, pressing down slightly to flatten the bottom; bake until golden brown.
4. Allow croissants to cool in pan for 5 minutes then carefully remove and toss in granulated sugar; allow to cool completely.

BAKE

Convection Oven* | 325°F | 14-18 minutes
Standard Oven | 375°F | 18-22 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.

MATCHA FILLING

1. Add pudding and matcha powder in a mixing bowl; stir to combine.
2. Poke a hole in the top of the cruffin; pipe in 1 oz Matcha Filling.

FINISHING

1. Stir together icing and matcha powder until combined; place in piping bag.
2. Pipe on 1 rosette (approx. 1 oz) on top of each cruffin, then serve.



Remember to press dough into muffin pan so you have a nice sturdy base. Substitute your preferred croissant dough as desired. Note, ingredient quantities may need adjusting.



MEDIUM PREP



RASPBERRY AND CREAM FLAT CROISSANTS

Breathe new life into your
day-old Pillsbury Baked
Croissants with this decadent flat
croissant recipe.

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Yield:
12 servings

INGREDIENTS

PREP

- Pillsbury™ Baked Croissant Butter Pinched Sliced, 3.0 oz (32104) (2 lb 4 oz) 12 each

ASSEMBLY

- Butter, unsalted, melted (5 oz) 2/3 cup
- Granulated sugar (2 oz) 1/4 cup

FINISHING

- Whipped topping (1 lb) 6 cups
- Raspberries, fresh (12 oz) 96 each
- Basil leaves, fresh, chiffonade (1 oz) 2/3 cup

DIRECTIONS

PREP

1. Thaw croissants covered, either at room temp. 30-60 minutes or refrigerated overnight.
2. Flatten fully thawed croissants with rolling pin.

ASSEMBLY

1. Spread approx. 2/3 tsp butter on top and bottom sides; place on preheated griddle held down by greased steak weight.
2. Cook until slightly browned (3-5 minutes) on each side.
3. Sprinkle 1 Tbsp sugar on griddle and cook an additional 1-3 minutes per side until caramelized and crisp; remove from heat and allow to cool.

FINISHING

1. Place on serving plate and pipe on 1.3 oz (1/2 cup) whipped topping, then place on 8 raspberries.
2. Garnish with 1 Tbsp basil chiffonade and serve immediately.



Mix up the herb and berry combination based on what is fresh in season or available for added variety. Substitute your preferred cinnamon roll as desired. Note, ingredient quantities may need adjusting.



MEDIUM PREP



RASPBERRY CREAM CHEESE CROISSANT FRENCH TOAST BAKES

Pillsbury Baked Croissants get a makeover in this show-stopping French toast bake recipe.

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Yield: 10 servings

INGREDIENTS

PREP

- Pillsbury™ Baked Croissant Butter Pinched Sliced, 3.0 oz (32104) (1 lb 8 oz) 8 each

ASSEMBLY

- Eggs, large (12 oz) 6 each
- Whole milk (1 lb 10 oz) 3 cups
- Granulated sugar (4 oz) 1/2 cup
- Vanilla extract 1 Tbsp
- Cinnamon, ground 1 tsp
- Cream cheese, softened, cubed (6 oz) 3/4 cup
- Raspberries, fresh (4 oz) 30 each

DIRECTIONS

PREP

1. Thaw croissants covered, either at room temp. 15-30 minutes until flexible or refrigerated overnight.
2. Cut into 1-inch cubes and place on parchment-lined sheet pan; bake to dry out and cool completely.

BAKE

Convection Oven* | 325°F | 6-7 minutes
Standard Oven | 375°F | 8-10 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 3 minutes of baking.

ASSEMBLY

1. Add eggs and milk to mixing bowl; whisk together to scramble.
2. Add sugar, vanilla extract, cinnamon and cooled croissant cubes; stir to combine.
3. Deposit 1-#6 scoop into well-greased jumbo muffin tin.
4. Place 3 cubes of cream cheese and 3 raspberries, evenly spaced, on top of each portion; bake until cooked through.

BAKE

Convection Oven* | 325°F | 22-26 minutes
Standard Oven | 375°F | 30-35 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 11 minutes of baking.



Garnish with powdered sugar and serve with a side of maple syrup if desired. Use seasonal berries to extend the variety throughout the year. Substitute your preferred croissant as desired. Note, ingredient quantities may need adjusting.



MEDIUM-HIGH PREP



TROPICAL CROISSANT BREAD PUDDING

Pillsbury Baked Croissants get reborn into a fun new bread pudding recipe highlighting tropical flavors.

.....

Yield: 32 servings

INGREDIENTS

PREP

- Pillsbury™ Baked Croissant Butter Pinched Sliced, 3.0 oz (32104) (2 lb 4 oz) 12 each

ASSEMBLY

- Coconut milk, canned (1 lb 9 oz) 3 cups
- Eggs, large (1 lb 8 oz) 12 each
- Yoplait® ParfaitPro® Dairy Free Vanilla Yogurt (16659) (1 lb 8 oz) 3 cups
- Granulated sugar (1 lb 5 oz) 3 cups
- Coconut, shredded, sweetened (9 oz) 3 cups
- Pineapple, small diced (1 lb) 3 cups

Yoplait ParfaitPro is a registered trademark of YOPLAIT MARQUES (France) used under license.

DIRECTIONS

PREP

1. Thaw croissants covered, either at room temp. 15-30 minutes until flexible or refrigerated overnight.
2. Cut into 1-inch cubes and place on parchment-lined sheet pan; bake to dry out and cool completely.

BAKE

Convection Oven* | 325°F | 5-7 minutes
Standard Oven | 350°F | 7-9 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 3 minutes of baking.

ASSEMBLY

1. Add coconut milk, eggs, yogurt and sugar to mixing bowl; whisk together to scramble.
2. Add coconut, pineapple and cooled croissant cubes; stir to combine.
3. Transfer mixture to well-greased 2-inch-deep hotel pan.
4. Bake until cooked through; allow to cool slightly and portion in an 8x4 cut pattern.

BAKE

Convection Oven* | 325°F | 25-30 minutes
Standard Oven | 350°F | 45-50 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.



Garnish with coconut whipped cream and citrus zest if desired. Substitute your preferred croissant as desired. Note, ingredient quantities may need adjusting.



MEDIUM-HIGH PREP



PHILLY CHEESESTEAK WAFFLED CROISSANTS

Pillsbury Croissant Dough gets the waffle treatment and elevates the Philly cheesesteak game.

.....

Yield: 20 servings

INGREDIENTS

PREP

- Pillsbury™ Freezer-to-Oven Croissant Dough Butter Pinched, 3.75 oz (13445) (4 lb 11 oz) 20 each

ASSEMBLY

- Vegetable oil (2 oz) 2 Tbsp
- Green bell peppers, sliced (2 lb 8 oz) 5 cups
- Onions, sliced (1 lb 12 oz) 2 1/2 cups
- Philly steak meat, prepared, held warm (2 lb 8 oz)
- White cheese sauce, prepared, held warm (2 lb 8 oz) 5 cups

DIRECTIONS

PREP

1. Thaw croissants, covered, either at room temperature at least 1 hour, or refrigerated overnight.

ASSEMBLY

1. Heat vegetable oil on medium high heat in sauté pan; add peppers and onions.
2. Cook until onions are translucent, approx. 5-7 minutes; hold warm.
3. Place thawed croissants on a waffle iron preheated to 325°F; cook 3-5 minutes or until golden brown.
4. Add 1 waffled croissant to serving plate and top with 2 oz Philly steak meat, 1 oz pepper/onion mixture and 2 oz warm white cheese sauce; serve immediately.



Garnish with chives if desired for an elevated look.
Substitute your preferred croissant dough as desired.
Note, ingredient quantities may need adjusting.



MEDIUM-HIGH PREP



CHORIZO AND POTATO QUICHE

There's a new quiche in town with this chorizo and potato offering which showcases Pillsbury Pie Dough Rounds.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Round (10090) (2 lb 10 oz) 12 each

FILLING

- Eggs, large (2 lb 14 oz) 23 each
- Heavy cream (2 oz) 1/4 cup
- Chorizo, cooked, crumbled (1 lb 8 oz) 6 cups
- Red peppers, diced (5 oz) 1/4 cup
- Diced potatoes, roasted (3 oz) 1/4 cup

DIRECTIONS

PREP

1. Thaw pie dough covered either at room temp. 15-30 minutes until flexible or refrigerated overnight.

ASSEMBLY

1. Add eggs and heavy cream to a large mixing bowl; whisk to combine.
2. Stir in cooked chorizo, red peppers and cooked potatoes.

BAKE

Convection Oven* | 325°F | 30-35 minutes
Standard Oven | 375°F | 40-45 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 15 minutes of baking.



Garnish with diced avocado, your favorite salsa and cilantro if desired.



MEDIUM PREP



CRISPY FRUIT TARTS

Utilize whatever fruit pie filling you have on hand to create a unique dessert offering.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Round (10090) (2 lb 10 oz) 12 each

ASSEMBLY

- Cherry pie filling, prepared (3 lb 12 oz) 7 cups
- Nature Valley™ Oats 'n Honey Parfait Granola Bulkpak Cereal (37854) (1 lb 8 oz) 6 cups

DIRECTIONS

PREP

1. Thaw pie dough covered either at room temp. 15-30 minutes until flexible or refrigerated overnight.

ASSEMBLY

1. Place pie dough rounds on parchment-lined sheet pan; add 3/4 cup (5 oz) pie filling and spread leaving room on edges.
2. Sprinkle on 1/2 cup granola; bake as directed until golden brown.

BAKE

Convection Oven* | 325°F | 15-18 minutes
Standard Oven | 375°F | 22-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.



Garnish with powdered sugar and a scoop of ice cream if desired.



MEDIUM-LOW PREP



DEEP DISH STRAWBERRY RHUBARB PIES

No need to make your guests share this individual spin on strawberry rhubarb pie with Pillsbury Pie Dough Rounds.

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Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Round (10090) (2 lb 10 oz) 12 each

FILLING

- Rhubarb, IQF, diced (1 lb 8 oz) 4 1/2 cups
- Strawberries, IQF (1 lb 8 oz) 4 1/2 cups
- Granulated sugar (1 lb) 2 cups
- Corn starch 5 Tbsp
- Vanilla extract 1 Tbsp

DIRECTIONS

PREP

1. Thaw pie dough covered either at room temp. 30-45 minutes until flexible or refrigerated overnight.

FILLING

1. Add rhubarb, strawberries, sugar, corn starch and vanilla extract to a large bowl; stir together until well-combined.

ASSEMBLY

1. Place pie dough rounds in greased jumbo muffin tins, crimping the edges to fill the well.
2. Add 1 heaping #6 scoop of Filling into each muffin well.
3. Bake as directed until golden brown.

BAKE

Convection Oven* | 325°F | 25-30 minutes
Standard Oven | 350°F | 40-50 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.



Add 1 Tbsp prepared streusel before baking for additional flavor if desired.





REUBEN STRUDEL

This fun Reuben spin is sure to impress your customers with Pillsbury Pie Dough as the perfect carrier.

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Yield: 8 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Sheet (110145) (14 oz) 1 each

FILLING

- Corned beef, chopped (12 oz) 3 cups
- Sauerkraut, drained (6 oz) 1 cup
- Swiss cheese, shredded (4 oz) 1 cup
- Thousand Island dressing, prepared (2 oz) 1/4 cup

ASSEMBLY

- Egg wash, prepared (1 oz)

DIRECTIONS

PREP

1. Thaw pie dough covered either at room temp. 15-30 minutes until flexible or refrigerated overnight.

FILLING

1. Add corned beef, sauerkraut, Swiss cheese and Thousand Island dressing to a large bowl; stir together until well-combined.

ASSEMBLY

1. Place pie dough sheet on parchment-lined sheet pan; brush edges with egg wash.
2. Deposit Filling down center lengthwise.
3. Fold each (long) side of dough to center and gently press seam together.
4. Turn seam-side down then crimp sides together with a fork to seal.
5. Brush egg wash over top and bake as directed until golden brown.

BAKE

Convection Oven* | 325°F | 26-29 minutes

Standard Oven | 375°F | 33-37 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 13 minutes of baking.



Sprinkle caraway seeds over top of dough before baking if desired for extra flavor. Chopped pastrami can be substituted for corned beef if desired.



MEDIUM PREP



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