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# Menu Solutions



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## DESSERTS COLLECTION



**26**  
**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!**

▼ Celebration Cruffins, Page 26



# 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



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."*



↳ Bourbon Black Forest Trifles, Page 10

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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.



**MEDIUM PREP**



# 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.







# BANANAS FOSTER FRIED BROWNIE SUNDAE

This OMG sundae begins with a fried, yes fried brownie, a warm, bananas foster rum topping, pecans and vanilla ice cream. With a blend of warm and cold, how could you go wrong?

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**Yield:** 20 servings

## INGREDIENTS

### BANANAS FOSTER TOPPING

- Butter, unsalted (5 oz) 2/3 cup
- Dark brown sugar (1 lb 2 oz) 2 1/2 cups
- Cinnamon, ground 1 1/4 tsp
- Bananas, sliced (4 lb) 1 1/4 cups
- Rum extract (2.5 oz) 1/4 cup

### FRIED BROWNIE

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376) (4 lb 3 oz) 1 each
- Gold Medal™ Hotel & Restaurant™ Bakers Flour All-Purpose (14317) (11 oz) 2 1/2 cups
- Cinnamon, ground 1 2/3 Tbsp
- Eggs, whole, large (1 lb 14 oz) 15 each
- Panko breadcrumbs (1 lb 2 oz) 7 cups

### ASSEMBLY

- Vanilla ice cream (1 lb 4 oz) 2 1/2 cups
- Pecans, halved, toasted (4 oz) 80 each

## DIRECTIONS

### BANANAS FOSTER TOPPING

1. Heat butter, brown sugar and cinnamon in large sauté pan over medium heat, stirring frequently until sugar is dissolved.
2. Stir in bananas and cook until softened, about 2 minutes; add rum extract.
3. Continue to cook approx. 1-2 minutes, stirring frequently; hold warm or at room temperature.

### FRIED BROWNIES

1. Cut frozen brownies in 5x4 pattern; allow to thaw completely.
2. Stir together flour and cinnamon in a medium bowl; set aside.
3. Whisk together eggs in a medium bowl; set aside.
4. Add breadcrumbs to a medium bowl; set aside.
5. Dredge each brownie piece in flour, tapping to remove excess; dip into eggs and coat completely.

6. Press into breadcrumbs to cover and repeat dipping in eggs then breadcrumbs for a double-coating.
7. Fry in oil preheated to 350°F until golden brown, approx. 45 seconds to 1 minute.
8. Remove from oil, drain and place on paper towel to absorb remaining grease; hold warm.

### ASSEMBLY

1. Place Fried Brownie on serving dish; add 1-#24 scoop (1 oz) ice cream on top.
2. Spoon on 3 oz Bananas Foster Topping and 4 pecan halves; serve immediately.



Prep brownie pieces by coating, then hold covered, on a parchment-lined sheet pan in the refrigerator before frying if desired. Note, fry time may increase.



**MEDIUM-HIGH PREP**



# BOURBON BLACK FOREST TRIFLES

Pillsbury Baked Brownies layered with a bourbon-spiked cheesecake mousse and cherry pie filling.

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**Yield:** 16 servings

## INGREDIENTS

### PREP

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

### BOURBON MOUSSE

- Cream cheese, softened (1 lb) 2 cups
- Powdered sugar (2.5 oz) 2/3 cup
- Bourbon 1 Tbsp
- Heavy cream (1 lb) 2 cups

### ASSEMBLY

- Cherry pie filling, prepared (2 lb 12 oz) 3 cups

## DIRECTIONS

### PREP

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

### BOURBON MOUSSE

1. Add cream cheese, powdered sugar and bourbon 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 Bourbon Mousse into bottom of serving dish; add 1 Tbsp cherry pie filling then 1/3 heaping cup brownie pieces.
2. Add 1 additional #40 scoop of Bourbon Mousse to dish, followed by an additional 1 Tbsp cherry pie filling then 1/3 heaping cup brownie pieces.
3. Top with 1-#40 scoop of Bourbon Mousse and 1 Tbsp cherry pie filling then serve cold.



Make smaller serving portions by layering just one round of brownies, mousse and pie filling. 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.



**MEDIUM PREP**



# BROWNIE BOARD WITH CHEESECAKE DIP

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

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**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.





# CANNOLI BROWNIES

Beloved cannoli filling becomes the topping for this extraordinary brownie experience.

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**Yield:** 32 – 4x1.5-inch servings

## INGREDIENTS

### PREP

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376) (4 lb 3 oz) 1 each

### CANNOLI ICING

- Heavy cream (8 oz) 1 cup
- Mascarpone cheese, softened (8 oz) 1 cup
- Ricotta cheese, whole milk (1 lb) 2 cups
- Powdered sugar (4.5 oz) 1 cup
- Vanilla extract 1 Tbsp
- Orange zest 1 Tbsp

### ASSEMBLY

- Mini chocolate chips (10 oz) 1 1/2 cups

## DIRECTIONS

### PREP

1. Invert frozen brownie sheet and remove parchment paper; allow to thaw completely.

### CANNOLI ICING

1. Add heavy cream to a mixer bowl fitted with whisk attachment; mix on medium-high until soft peaks form.
2. Add mascarpone cheese and mix on medium speed just until incorporated, 30-60 seconds.
3. Combine ricotta cheese, powdered sugar, vanilla extract and orange zest in a separate bowl.
4. Fold in mascarpone mixture until incorporated.

### ASSEMBLY

1. Spread Cannoli Icing evenly over thawed brownies and sprinkle on chocolate chips.
2. Refrigerate at least 1 hour before slicing in a 4x8 cutting pattern (approx. 4x1.5-inch pieces).



Garnish with chopped pistachios for a pop of color. Substitute softened cream cheese for mascarpone cheese if desired. Strain ricotta cheese in cheesecloth or mesh strainer overnight to remove excess moisture.



**MEDIUM PREP**



# MOCHA-LICIOUS BROWNIE SUNDAES

Our Pillsbury Baked Brownie gets topped with coffee ice cream and chocolate sauce for a sundae experience your guests will love.



**Yield:** 24 - 2x3-inch bar servings

## INGREDIENTS

### PREP

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376) (4 lb 3 oz) 1 each

### ASSEMBLY

- Mocha or coffee ice cream (3 lb 9 oz) 12 2/3 cups
- Chocolate sauce, prepared (5 oz) 2/3 cup

## DIRECTIONS

### PREP

1. Invert frozen brownie sheet and remove parchment paper; cut sheet in an 8x8 (2x3-inch) cutting pattern.
2. Allow to thaw completely.

### ASSEMBLY

1. Place 1 brownie piece on serving dish; add #12 scoop (2.4 oz) ice cream on top.
2. Drizzle with 0.2 oz (1 1/3 tsp) chocolate sauce and serve immediately.



Garnish with whipped cream and a cherry if desired. Keep brownies frozen and quickly microwave, serving warm if desired.



**MEDIUM-LOW PREP**



# NUT-CRUSTED BROWNIE POPS

An easy way to elevate Pillsbury Baked Brownies by simply cutting into desired shape and dipping into melted icing.

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**Yield:** 128 - 1x1.5-inch servings

## INGREDIENTS

### PREP

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376) (4 lb 3 oz) 1 each

### ASSEMBLY

- Gold Medal™ Icing Ready-to-Spread Chocolate Fudge (11215) (1 lb 8 oz) 3 cups
- Nut topping, prepared (15 oz) 3 cups

## DIRECTIONS

### PREP

1. Invert frozen brownie sheet and remove parchment paper; cut sheet in an 8x16 (1x1.5-inch) cutting pattern.
2. Allow to thaw completely.

### ASSEMBLY

1. Heat icing in 1-cup batches, in microwave-safe container for 30 seconds, then 15-second intervals as needed.
2. Add nut topping to separate bowl.
3. Place a wooden skewer in center of each brownie piece; dip in melted icing until covered, allowing excess to drip off.
4. Roll in nut topping and place on parchment-lined sheet pan to set; refrigerate if needed.



Freeze completed pops then thaw for service if desired. Use a variety of ingredients such as sprinkles, crushed pretzels, chocolate chips, and graham crackers to make these unique.



**MEDIUM-LOW PREP**



# PEANUT BUTTER BLAST BROWNIE SUNDAES

Take Pillsbury Baked Brownies to a new level by topping them with ice cream, peanut butter baking chips and chocolate sauce for a customizable dessert offering.

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**Yield:** 24 – 2x3-inch bar servings

## INGREDIENTS

### PREP

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376) (4 lb 3 oz) 1 each

### ASSEMBLY

- Vanilla ice cream (3 lb 9 oz) 12 2/3 cups
- Chocolate chips, semi-sweet (12 oz) 2 cups
- Peanut butter baking chips (12 oz) 2 cups
- Chocolate sauce, prepared (5 oz) 2/3 cup
- Peanut butter cups, unwrapped 24 each

## DIRECTIONS

### PREP

1. Invert frozen brownie sheet and remove parchment paper; cut sheet in an 8x8 (2x3-inch) cutting pattern.
2. Allow to thaw completely.

### ASSEMBLY

1. Place 1 brownie piece on serving dish; add #12 scoop (2.2 oz) ice cream on top.
2. Top with 1 Tbsp chocolate chips and 1 Tbsp peanut butter chips; drizzle with 0.2 oz (1 1/3 tsp) chocolate sauce.
3. Add 1 peanut butter cup and serve immediately.



Garnish with whipped cream and Reese's Puffs™ cereal if desired. Keep brownies frozen and quickly microwave, serving warm if desired.



**MEDIUM-LOW PREP**



# PEANUT BUTTER CUP TRIFLES

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

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**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.

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**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 of 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.





# SMOKEHOUSE S'MORES BROWNIES

Combine your favorite s'mores flavors with bacon for this unique topped brownie recipe.

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**Yield:** 32 – 4x1.5-inch bar servings

## INGREDIENTS

### PREP

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376) (4 lb 3 oz) 1 each

### ASSEMBLY

- Gold Medal™ Icing Ready-to-Spread Chocolate Fudge (11215) (1 lb) 2 cups
- Mini marshmallows (6 oz) 4 cups
- Bacon, cooked, 4-inch pieces (10 oz) 32 pieces
- Golden Grahams™ Bulkpak Cereal (11989) (4 oz) 2 cups

### FINISHING

- Gold Medal™ Icing Ready-to-Spread Chocolate Fudge (11215) (2.5 oz) 1/4 cup

## DIRECTIONS

### PREP

1. Invert frozen brownie sheet and remove parchment paper; allow to thaw completely.

### ASSEMBLY

1. Spread icing over thawed brownies and slice in a 4x8 cutting pattern (approx. 4x1.5-inch pieces).
2. Place 10 mini marshmallows on each piece; if desired lightly torch to brown.
3. Add 1 bacon piece down the center and place on 6 Golden Grahams.

### FINISHING

1. Melt chocolate icing in microwave-safe container for 15-second intervals as needed.
2. Drizzle icing over brownies and serve.



Cut each portion in half for a catering-friendly dessert.



**MEDIUM-LOW PREP**



# BLUEBERRY LAVENDER CINNAMON ROLL COBBLER

Pillsbury Cinnamon Roll Dough

adds a unique twist to this  
decadent cobbler.

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**Yield:** 16 servings

## INGREDIENTS

### PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3 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 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 chiles 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.



# CHEF'S TIPS

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.

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**Yield:** 12 servings

## INGREDIENTS

### PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3 oz (O5358) (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, bake time and 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.

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**Yield:** 20 servings

## INGREDIENTS

### PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3 oz (O5358) (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.

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**Yield:** 22 servings

## INSTRUCTIONS

### PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3 oz (05358) (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.



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





# PEACH AMARETTO STUFFED CINNAMON ROLLS

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

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**Yield:** 20 servings

## INSTRUCTIONS

### PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3 oz (O5358) (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 each of streusel topping and almonds.
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, bake time and ingredient quantities may need adjusting.



**MEDIUM PREP**





# 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 oz (O5358) (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, bake time and ingredient quantities may need adjusting.





# CELEBRATION CRUFFINS

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

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**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, bake time and ingredient quantities may need adjusting.





# 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.



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



**MEDIUM PREP**



# 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, bake time and 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 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 croissant as desired. Note, ingredient quantities may need adjusting.



**MEDIUM PREP**



# TROPICAL CROISSANT BREAD PUDDING

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

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**Yield:** 32 servings

## INGREDIENTS

### PREP

- Pillsbury™ Baked Croissant Butter Pinched Sliced, 3 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**



# CRISPY FRUIT TARTS

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

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**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.







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