



# ALL-DAY BAKERY

## Recipe *AND* Inspiration Guide!



**BREAKFAST:**  
*Let's make it!*





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# THE BREAKFAST OPPORTUNITY

A tasty, crave-worthy breakfast is easier than you think. Use the tips, ideas and easy recipes in this guide to bring breakfast to your operation and to stand out among competitors.

## Why Breakfast?

- Breakfast is booming, led by chains that offer convenient breakfast solutions.<sup>1</sup>
- Breakfast traffic — and revenue — is down outside of restaurants as more consumers go to local chains and drive thru for their morning meals.<sup>1</sup>
- Introducing and expanding baked good and sandwich offerings at your operation allows you to grow traffic, keep patrons on-site and increase profits.<sup>2</sup>

**60%** should be must-have staples

- Breakfast sandwiches
- Muffins
- Cinnamon rolls



**DELIVER**  
*the Tastes They Crave*  
Menu the right assortment\*  
to draw customers and build  
your check average.

**10%** should be signature items that set you apart

- Use the recipes in this book for inspiration!

**30%** should be add-ons to round out your offering

- Scones
- Breakfast breads

1. NPD GMI Commercial Topline - SON'17  
2. Technomic 2017 Breakfast Consumer Trend Report

\*General Mills assortment recommendation



# DELIVER ON THE TRENDS

Play in to consumer trends and watch your breakfast offerings take off.

## ✓ FRESHNESS

- Use “baked fresh here” signage
- Serve breakfast items warm
- Bake on-site for an inviting, fresh-baked aroma
- Use transparent or natural-toned packaging to keep the baked good the focus



## ✓ MARKETING TACTICS



Cross-sell items, like buy a muffin and get a small coffee



Offer free samples to encourage trial



Share ongoing news and variety by promoting your signature products

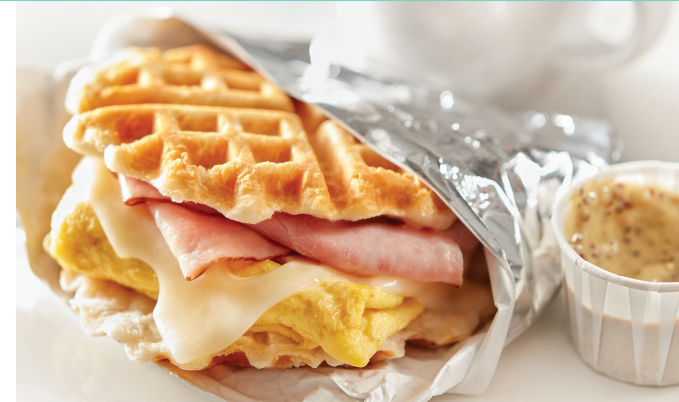


Offer products with no artificial colors or flavors

## ✓ HIGH-QUALITY ITEMS

### Breakfast Sandwiches

Scratch-like breads for breakfast sandwiches are the **top growing item!**<sup>1</sup>



### Nostalgia

Sweet bakery items create feelings of nostalgia and drive sales



### Signature

Offer signature items they can't find anywhere else



1. NPD GMI Commercial Topline - SON'17



# CLASSIC BACON, EGG AND CHEESE

## Breakfast Sandwich

Your classic bacon, egg and cheese breakfast wrapped in a Pillsbury™ Croissant for an easy grab-and-go option.



### INGREDIENTS

Pillsbury™ Croissant Baked Margaine Pinched Sliced 2.5 oz (32103), thawed and heated	3 lb 12 oz	24 each
Bacon slices, cooked	14 oz	2 each
Egg, whole, large	28 oz	1 each
American cheese slice	24 oz	1 each

### WEIGHT

### MEASURE

Yield: 24 servings | 1 serving = 1 sandwich

### DIRECTIONS:

1. Scramble egg, or cook to order as desired, and place on bottom piece of a warm croissant.
2. Add 2 slices cooked bacon, a slice of cheese and the top piece of croissant; serve warm.

#### Coffee Shop Tip

Serve warm and wrapped in butcher wrap for a sustainable, ready to grab-and-go breakfast!

#### INSIGHT

Consumers prefer warmed sandwiches and find them more craveable.

1. Technomic 2016 Sandwich Consumer Trend Report



# TURKEY CLUB BISCUIT

## *Breakfast Sandwich*

Turkey and bacon? Or bacon and egg? No need to decide! This sandwich combines traditional club fixings and raises it with a scrambled egg and creamy avocado spread, all on a warm Pillsbury™ biscuit. Perfect for morning and day-long appetites.



### INGREDIENTS

### WEIGHT

### MEASURE

Pillsbury™ Golden Buttermilk Easy Split™ Frozen Baked Biscuit, 2.25 oz (06236), thawed, held warm	1 lb 11 oz	12 each
Muenster cheese slices	12 oz	12 each
Scrambled egg	1 lb 8 oz	12 each
Deli turkey, thin slices	12 oz	24 each
Bacon slices, cooked	12 oz	24 each
Tomato slices, fresh	1 lb	12 each
Avocado spread	2 lb 2 oz	12 each

Yield: 24 servings | 1 serving = 1 sandwich

### DIRECTIONS:

1. Split warm biscuits in half and add 1 slice of cheese to bottom piece.
2. Layer on 1 scrambled egg, 2 turkey slices, 2 pieces cooked bacon and 1 tomato slice.
3. Place scoop of avocado and top with remaining biscuit half; serve immediately.

#### *Catering Tip*

Rotate through colorful, seasonal vegetables for a fresh offering, and garnish with a food pick for a handmade feel.

#### INSIGHT

Biscuits are consumers' #1 favorite breakfast sandwich bread.<sup>1</sup>

1. Technomic 2017 Breakfast Consumer Trend Report



# SOUTHWEST CHORIZO AND EGGS

## Biscuit Hand Pies

Spice up breakfast with chorizo and eggs in a warm, flaky Pillsbury™ biscuit crust. This is an easy way to bring the bold flavors of the Southwest to your breakfast offerings.



### Chef's Tip

Serve with a side of salsa!

## 1 PRODUCT 3 WAYS

One product can work across your menu and can be made into a range of signature options. Get creative!

The product: Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (06252)

### INGREDIENTS

#### Filling

Ground chorizo, raw	1 lb	2 cups
Liquid eggs, pasteurized	1 lb	2 cups
Pepper jack cheese, shredded	1 lb	4 cups
Green olives, coarsely chopped	6 oz	1 1/4 cups

#### Assembly

Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (06252)	1 lb 4.8 oz	24 each
Butter, melted	2 oz	1/4 cup
Yellow cornmeal	2 oz	1/4 cup

Yield: 24 servings | 1 serving = 1 hand pie

### DIRECTIONS:

#### Filling

1. Thaw biscuits, covered, at room temp for 30 minutes or overnight in refrigerator. Roll biscuit pucks on floured surface to 7-inch circles.
2. Cook, crumble and drain chorizo; scramble with liquid eggs and chill below 40°F.
3. Add cheese and olives to cooled egg and chorizo mixture.

#### Assembly

1. Place approx. 3 oz egg mixture into center of biscuit circle.
2. Brush edges with water and fold over to seal; crimp edges with fork.
3. Place on parchment-lined baking sheet; brush tops with butter and sprinkle with cornmeal.
4. Bake and serve warm.
  - Convection Oven\* at 325°F for 11-15 minutes
  - Standard Oven at 375°F for 18-22 minute

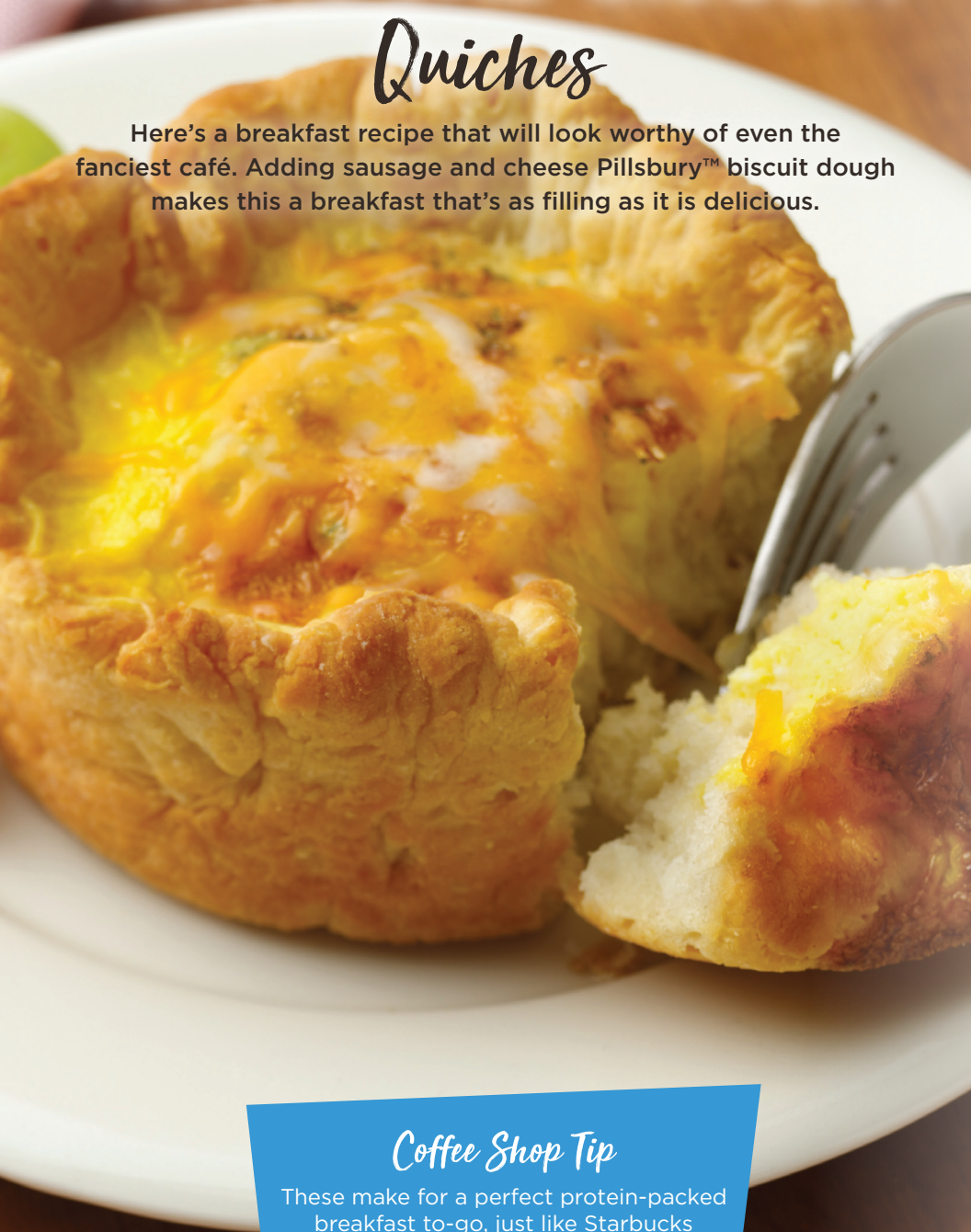
\*Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.



# INDIVIDUAL BISCUIT

## Quiches

Here's a breakfast recipe that will look worthy of even the fanciest café. Adding sausage and cheese Pillsbury™ biscuit dough makes this a breakfast that's as filling as it is delicious.



### Coffee Shop Tip

These make for a perfect protein-packed breakfast to-go, just like Starbucks Sous Vide Egg Bites!

## 1 PRODUCT 3 WAYS

One product can work across your menu and can be made into a range of signature options. Get creative!

The product: **Pillsbury™ Southern Style Frozen Dough Biscuit**, 2.2 oz (06252)

### INGREDIENTS

Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (06252)

Eggs, large

Garlic salt

Gold Medal™ All-Purpose Flour (12610)

Sausage, cooked, crumbled

Cheddar cheese, shredded

### WEIGHT

1 lb 10.4 oz

1 lb 8 oz

1.5 oz

5 oz

4.25 oz

### MEASURE

12 each

12 each

1 tsp

1/4 cup

1 cup

1 cup

Yield: 12 servings | 1 serving = 1 quiche

### DIRECTIONS:

1. Thaw biscuit pucks, covered, for 30 minutes at room temperature or overnight in refrigerator.
2. Spray muffin cups and top of jumbo muffin pan generously with pan spray.
3. Beat eggs and garlic salt together with whisk and hold under refrigeration.
4. Dust work surface and rolling pin with flour and roll biscuits out into 6-inch disks.
5. Place biscuit disks into jumbo muffin cups and gently press dough against bottom and up side of each cup.
6. Place 1 Tbsp sausage in each biscuit cup; ladle 2 oz egg mixture on top.
7. Sprinkle on 1 Tbsp cheese and bake as directed below. Serve warm!
  - Convection Oven\* at 325°F for 11-15 minutes
  - Standard Oven at 375°F for 18-22 minute

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



# CINNAMON SUGAR

## Snackers

Here's a sweet take on breakfast, using the Pillsbury™ biscuit dough in your kitchen with cinnamon sugar for a mini, poppable breakfast.



### INSIGHT

The majority of consumers say “craveable” is an important factor in choosing their breakfast items.<sup>1</sup>

## 1 PRODUCT 3 WAYS

One product can work across your menu and can be made into a range of signature options. Get creative!

The product: *Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (06252)*

### INGREDIENTS

### WEIGHT

### MEASURE

Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (06252)	3 lb 4 oz	24 each
Granulated sugar	7 oz	1 cup
Cinnamon, ground		1 1/2 Tbsp

Yield: 96 servings | 1 serving = 4 cinnamon sugar snackers

### DIRECTIONS:

#### Prep

1. Thaw biscuit dough covered, either at room temperature 15–30 minutes or overnight under refrigeration.

#### Assembly

1. Thaw biscuits at room temperature 30 minutes then cut each biscuit into quarters.
2. Place sugar and cinnamon in large food-storage bag, and shake until thoroughly mixed.
3. Place quartered biscuits into bag with cinnamon-sugar mixture; seal bag, and shake vigorously to coat.
4. Place cinnamon-sugared biscuit quarters on parchment-lined full sheet pan and spread pieces out evenly.
5. Bake until golden brown as directed below. Serve warm.
  - Convection Oven\* at 325°F for 8–11 minutes
  - Standard Oven at 350°F for 11–14 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

1. Technomic 2017 Breakfast Consumer Trend Report



# BLUEBERRY ALMOND

## Muffins

The classic Pillsbury™ blueberry muffin gets a delicious and healthful upgrade with the addition of almonds and almond extract to create a signature treat your customers won't soon forget.

### INGREDIENTS

Pillsbury™ TubeSet™ Blueberry Frozen Muffin Batter (08026), thawed

### WEIGHT

3 lb

### MEASURE

1 each

Almonds, sliced

6 oz

2 cups

Almond extract

n/a

1 Tbsp

Yield: 24 muffins | 1 serving = 1 muffin

### DIRECTIONS:

1. Combine muffin batter, almonds and almond extract in large mixing bowl.
2. Deposit #16 scoop of batter into greased or paper-lined muffin pans.
3. Bake as directed below and allow to cool slightly before serving.
  - Convection Oven\*: 325°F, 15-17 minutes
  - Standard Oven: 400°F, 19-21 minutes

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

### Chef's Tip

Elevate your presentation with an almond Streusel Topping.

### INSIGHT

Blueberry is the #1 selling muffin flavor in food service! Make sure this must-have is in your offering.<sup>1</sup>

1. NPD SupplyTrack 12 months ending 12/2018



# BANANA NUT Foster Muffins

Buttery, brown sugary banana slices are gently folded into a rich Pillsbury™ muffin batter for a perfect breakfast treat.

## INGREDIENTS

	WEIGHT	MEASURE
Butter, unsalted	2 oz	1/4 cup
Brown sugar, packed	5 oz	3/4 cup
Cinnamon, ground		1/2 tsp
Bananas, thinly sliced	1 lb	3 cups
Rum extract		2 tsp
Pillsbury™ Tubeset™ Banana Walnut Frozen Muffin Batter (O8021), thawed	3 lb	1 each

Yield: 25 muffins | 1 serving = 1 muffin

## DIRECTIONS:

1. Combine butter, brown sugar and cinnamon in medium sauté pan; cook on medium heat, stirring until sugar dissolves.
2. Add bananas and cook until softened, stirring frequently, approx. 5 minutes.
3. Remove from heat; add rum extract and allow mixture to cool.
4. Squeeze batter into mixing bowl; fold in banana mixture. Do NOT over mix!
5. Deposit #16 scoop of batter into greased or paper-lined muffin cups.
6. Bake as directed below and allow to cool slightly before serving.
  - Convection Oven\*: 325°F, 13-15 minutes
  - Standard Oven: 400°F, 17-19 minutes

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

### Cafeteria Tip

Display your muffins by the coffee station to encourage dual purchases!



# CHERRY CINNAMON

## Bites

Delight your customers with new Pillsbury™ mini cinnamon rolls and a side of sweet cherry frosting for a signature item that keeps them coming back.



### INGREDIENTS

Pillsbury™ Supreme™ Place & Bake™  
Frozen Cinnamon Roll Dough  
1.5 oz (05357)

### WEIGHT

2 lb 11 oz

### MEASURE

4 each

Gold Medal™ Ready-to-Spread  
Vanilla Crème Icing (11216)

12 oz

1 1/2 cup

Maraschino cherries, chopped with juice

2 oz

1/4 cup

Yield: 12 servings | 1 serving = 4 mini cinnamon rolls

### DIRECTIONS:

1. Place mini cinnamon rolls on parchment-lined full sheet pan.
2. Bake as directed below:
  - Convection Oven\*: 300°F, 15-19 minutes
  - Standard Oven: 350°F, 18-22 minutes

*\*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.*

#### Finishing:

1. Stir chopped maraschino cherries and juice into icing.
2. Place 4 mini cinnamon rolls into a to-go box, top with cherry icing and serve!

### Chef's Tip

Try variations with fresh fruits you have on hand to create a signature offering or fun LTO!

### INSIGHT

Minis are trending! 57% of consumers are looking for mini snacks and desserts.<sup>1</sup>

1. Datassential SNAPT™ 2017



# CINNAMON

## Twist Hearts

Didn't think your customers could love cinnamon rolls any more? Try this take that reshapes the beloved Pillsbury™ cinnamon twist into a heart for a fun take on a classic.



### INGREDIENTS

### WEIGHT

### MEASURE

Pillsbury™ Place & Bake™ Cinnamon Roll Twist Freezer-to-Oven, 4.25 oz (05385)	2 lb 2 oz	8 each
Gold Medal™ Ready-to-Spread Vanilla Crème Icing (11216)	5 oz	1/2 cup

Yield: 8 servings | 1 serving = 1 twist

### DIRECTIONS:

#### Assembly

1. Thaw cinnamon twists covered, for 20 minutes at room temperature.
2. Untwist dough, and place on parchment-lined full sheet pan in 4x2 pattern.
3. Cut dough down center, lengthwise, leaving 1/2 inch at either end of dough uncut.
4. Open split center of dough, then fold one end in to form top of the heart.
5. Pinch bottom end of heart together to form a point.
6. Bake as directed below:
  - Convection Oven\*: 325°F, 15-17 minutes
  - Standard Oven: 400°F, 19-21 minutes

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

#### Finishing

1. Heat vanilla icing in microwave until melted. Drizzle hearts with melted icing and serve warm.

#### Chef's Tip

Want a more whimsical shape? Curl the end of the hearts slightly!



# CINNAMON ROLL

## Roses

This simple cinnamon roll upgrade looks fancy — but is fantastically simple. Don't be surprised when your customers all beg to know how you did it.



### INGREDIENTS

### WEIGHT

### MEASURE

Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 3 oz (05358)

2 lb 4 oz

12 each

Gold Medal™ Ready-to-Spread Vanilla Crème Icing (11216)

10 oz

1 cup

Yield: 12 servings | 1 serving = 1 roll

### DIRECTIONS:

#### Assembly

1. Thaw cinnamon rolls covered, 20 minutes at room temperature or overnight under refrigeration.
2. Place cinnamon rolls in 3x4 pattern on parchment-lined full sheet pan.
3. Cut each roll from the center out, using scissors, making 4-5 cuts halfway through dough.
4. Bake as directed below and allow to cool completely.
  - Convection Oven\*: 300°F, 22–26 minutes
  - Standard Oven: 350°F, 28–32 minutes

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

#### Finishing

1. Heat vanilla icing in microwave until melted.
2. Dip each cinnamon roll rose into melted icing to just coat tips and serve.

### Catering Tip

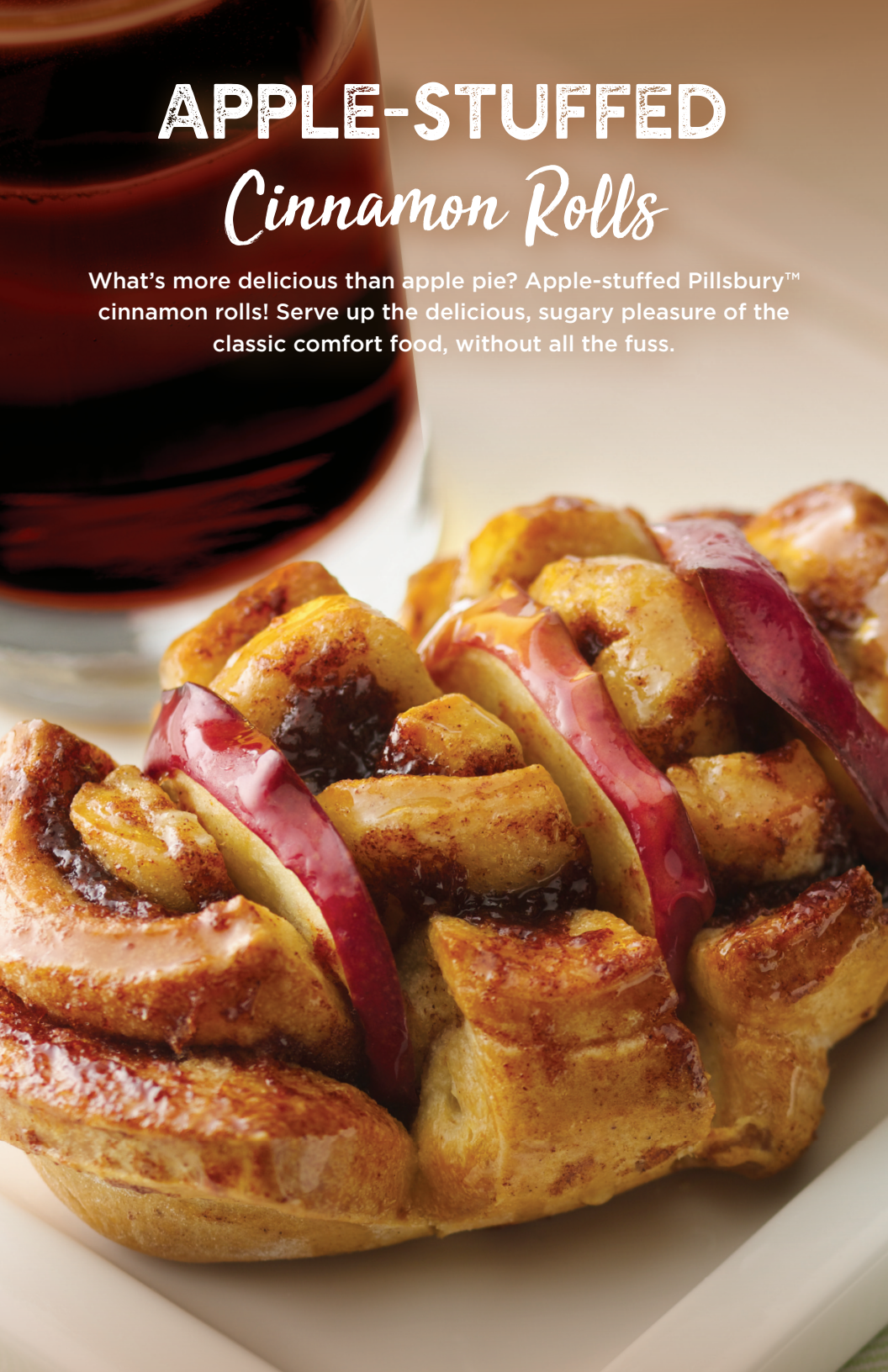
The rose is a perfect display for special events! Add color to icing to customize the cinnamon roll rose to the event.



# APPLE-STUFFED

## Cinnamon Rolls

What's more delicious than apple pie? Apple-stuffed Pillsbury™ cinnamon rolls! Serve up the delicious, sugary pleasure of the classic comfort food, without all the fuss.



### INGREDIENTS

Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 3 oz (05358)

### WEIGHT

2 lb 4 oz

### MEASURE

12 each

Apples, sliced into 12 wedges

1 lb 4 oz

4 each

Yield: 12 servings | 1 serving = 1 roll

### DIRECTIONS:

1. Thaw cinnamon rolls covered, 20 minutes at room temperature or overnight under refrigeration.
2. Cut 4 slits, halfway through dough on each cinnamon roll; place onto parchment-lined full sheet pan.
3. Add a slice of apple into each of the 4 slits; bake as directed below and serve warm.
  - Convection Oven\*: 300°F, 22–26 minutes
  - Standard Oven: 350°F, 28–32 minutes

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

### Chef's Tip

Brush rolls immediately out of the oven with a simple syrup or glaze to lock in moisture and give the rolls a glossy shine!



# SCONE

## Bites

Cut Pillsbury™ scones into pieces and sprinkle with sugar for a perfect bite-size treat. It's great on the go or for dunking into your favorite hot beverage.



### INGREDIENTS

### WEIGHT

### MEASURE

Pillsbury™ Place & Bake™ Apple Cinnamon Scone Freezer-to-Oven (08148)	2 lb 13 oz	12 each
Granulated sugar	4 oz	1/2 cup

Yield: 48 servings | 1 serving = 1 mini scone

### DIRECTIONS:

1. Place block of 12 scones on cutting board, scored side facing up (do not break apart individually).
2. Cut each scone in half (making an X across the score cut) to create smaller triangles.
3. Cut scone triangles in half again to create mini scone triangles.
4. Cut mini scone triangles in half again to create quartered scones.
5. Place quartered scones on parchment-lined full sheet pan in 4x8 pattern.
6. Top each scone bite with granulated sugar and bake as directed below:
  - Convection Oven\*: 325°F, 15-19 minutes
  - Standard Oven: 375°F, 20-25 minutes

*\*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.*

### Catering Tip

Serve mini scones on the side of morning coffee or tea, for an easy way to serve a crowd.



# PISTACHIO CRANBERRY

## Biscotti

These crisp, chocolate-covered biscotti are practically begging to be dunked in coffee — and they couldn't be easier to make with the Pillsbury™ scones you have!



### Chef's Tip

For mini biscotti, cut loaves in half lengthwise, creating 4 loaves, before placing on sheet pan and baking. Adjust cook times as needed.

### INSIGHT

Signature items are a key purchase-driver for 53% of consumers.<sup>1</sup>

## INGREDIENTS

Pillsbury™ Place & Bake™ White Chunk Raspberry Scone Freezer-to-Oven (08151)

## WEIGHT

2 lb 13 oz

Dark chocolate, melted

1 lb

Pistachios, shelled, finely chopped

4.5 oz

Dried cranberries, chopped

4 oz

## MEASURE

12 each

1 3/4 cups

1 cup

1 cup

**Yield: 55 servings | 1 serving = 1 1/2-inch piece**

## DIRECTIONS:

1. Place block of 12 scones on cutting board, scored side facing up; do NOT break apart individually.
2. Cut block in half lengthwise, creating 2 separate loaves (6 scones each).
3. Place scone loaves on parchment-lined sheet pan, scored side facing down.
  - Convection Oven\*: 300°F, 30–35 minutes
  - Standard Oven: 350°F, 38–44 minutes
4. Cool scone loaves completely. Cut into 55, 1/2-inch thick slices.
5. Place cut biscotti onto parchment-lined sheet pans, spaced 1/2-inch apart to allow air circulation.
  - Convection Oven\*: 275°F, 30–35 minutes
  - Standard Oven: 325°F, 38–40 minutes

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

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

### Finishing

1. Dip biscotti in chocolate; let excess drip off.
2. Place on raised-rack set inside sheet pan.
3. Mix pistachio and cranberries in a stainless steel bowl; sprinkle approx. 1 1/4 tsp over warm chocolate. Allow to set before serving.

1. 2016 Technomic Future of Consumer Trend Report



# MARBLED BERRY CITRUS

## Loaves

Swirl two Pillsbury™ muffin batters together, one orange cranberry and one blueberry, for a fabulously fruity quick bread that is as stunning as it is delicious.



### INGREDIENTS

### WEIGHT

### MEASURE

Pillsbury™ Tubeset™ Cranberry Orange Frozen Muffin Batter (08070), thawed	3 lb	1 each
Pillsbury™ Tubeset™ Blueberry Frozen Muffin Batter (08026), thawed	3 lb	1 each
Coarse sugar	4 oz	1/2 cup

Yield: 60 servings | 1 serving = 1 slice

### DIRECTIONS:

1. Pipe 8 oz cranberry orange muffin batter into each of 6 greased loaf pans.
2. Add 8 oz blueberry muffin batter on top of each pan.
3. Gently stir using knife to swirl together and create a marbled effect; spread evenly.
4. Sprinkle 1 Tbsp (5 oz) coarse sugar on top of each loaf.
6. Bake as directed below; let cool 30 minutes in pan, then turn onto wire rack and cool completely before slicing.
  - Convection Oven\*: 300°F, 40–45 minutes
  - Standard Oven: 350°F, 45–50 minutes

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

### Chef's Tip

Use pan spray on off-set spatula when spreading cake batter to prevent sticking (as needed).

### INSIGHT

Housemade offerings have the largest impact on breakfast sales.<sup>1</sup>

1. Technomic 2017 Breakfast Consumer Trend Report



# CARROT CAKE

## Loaf

Classic carrot cake takes an easy slice-and-serve turn with Pillsbury™ Vanilla Batter, perfect for breakfast!



### Coffee Shop Tip

Offer a special daily bread using your Pillsbury™ muffin batter for a signature novelty item.

## INGREDIENTS

## WEIGHT

## MEASURE

### Streusel Topping

Gold Medal™ Yellow Cake Mix (11152)	10 oz	2 cups
Butter, unsalted, cold	2 oz	1/4 cup
Cinnamon, ground		1 tsp
Apple pie spice		1/4 tsp

### Assembly

Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Carrots, fresh, shredded	5 oz	1 cup
Golden raisins	5 oz	1/2 cup
Shredded coconut		1/4 cup

Yield: 12 servings | 1 serving = 1 slice

## DIRECTIONS:

### Streusel Topping

1. Add cake mix, butter, cinnamon and apple pie spice to mixing bowl; stir until butter is fully incorporated.
2. Set aside or refrigerate until needed.

### Assembly

1. Pipe 12 oz thawed batter in each of 2 greased loaf pans.
2. Add to each pan 1/2 cup carrots, 1/4 cup raisins and 2 Tbsp coconut; pipe an additional 12 oz batter on top.
3. Gently fold together, lifting batter over particulates; spread evenly.
4. Sprinkle 1 cup Streusel Topping over top of each loaf; bake as directed below.
  - Convection Oven\*: 325°F, 20–26 minutes
  - Standard Oven: 350°F, 24–28 minutes

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

### Finishing

1. Allow loaves to cool 30 minutes in pan then turn onto wire rack to cool completely before slicing.
2. Trim off ends, then slice into pieces; 1 slice per portion.





# RECOMMENDED PILLSBURY™ Breakfast Baked Goods

Below are the core products for menuing breakfast bakery success



Product Name		Product Code	Case Count
<b>CROISSANTS</b>			
Baked Margarine Pinched Sliced 2.5 oz		132103000	64/2.5 oz
Baked Butter Pinched Sliced 2.5 oz		132109000	64/2.5 oz
Baked Butter Curved 3 oz		132107000	48/3 oz
Margarine Pinched Butter Frozen Dough 3.75 oz		132113000	96/3.75 oz
All Butter Frozen Dough Pinched 2.75 oz		132114000	120/2.75 oz
<b>BISCUITS</b>			
Baked Easy Split™ Golden Buttermilk 2.85 oz	🌿	106237000	75/2.75 oz
Baked Easy Split™ Southern Style 3.4 oz		132499000	60/3.4 oz
Frozen Dough Easy Split™ Southern Style 3.17 oz	🌿	106249000	168/3.17 oz
Frozen Dough Easy Split™ Southern Style 2.2 oz	🌿	132391000	120/2.2 oz
Frozen Dough Easy Split™ Southern Style 2.51 oz	🌿	110752000	216/2.51 oz
<b>MUFFINS</b>			
TubeSet™ Muffin Batter Blueberry	🌿	108026000	6/3 lb
TubeSet™ Muffin Batter Banana Walnut	🌿	108021000	6/3 lb
TubeSet™ Muffin Batter Cranberry Orange	🌿	108070000	6/3 lb
TubeSet™ Muffin Batter Sweet Variety Pack	🌿	111003000	6/3 lb
<b>CINNAMON ROLLS</b>			
Cinnamon Roll Twist 4.25 oz	🌿	205385000	52/4.25 oz
Supreme 3 oz	🌿	105358000	100/3 oz
Supreme 1.5 oz	🌿	205357000	200/1.5 oz
<b>SCONES</b>			
Sweet Variety Pack (Blueberry, Chocolate Chunk, Brown Sugar Cinnamon)	🌿	130472000	96/3.75 oz
Fruit Variety Pack (White Chunk Rasp, Apple Cinnamon, Blueberry)	🌿	108135000	96/3.75 oz

🌿 Free of artificial flavors and colors from artificial sources.





Visit [generalmillsfoodservice.com](https://www.generalmillsfoodservice.com)  
for more recipe ideas