

BISCUIT INSPIRATIONS

RECIPE BOOK



TABLE OF CONTENTS

APPETIZERS

Crispy Biscuit Flatbreads	4
Bootleg Naan	6
Griddle Breads	8
Spicy Cheddar Breadsticks	10



ENTRÉES

Baked Egg Biscuit Cups	12
Individual Biscuit Quiche	14
Burger Breakfast Pockets	16
Chicken In A Biscuit Waffle Sandwich	18
Turkey Avocado Club Biscuit Sandwich	20



TABLE OF CONTENTS



DESSERTS

Down Home Danish	22
Biscuit Berry Shortcakes	24
Biscuit Apple Crostada	26
Individual Deep Dish Caramel Apple Pie	28
Biscuit Bread Pudding	30



INSPIRATION

Baked Biscuit Cups	32
Fried Biscuit Dough Bites	34
Sopapillas	36



» APPETIZERS

CRISPY BISCUIT FLATBREADS

Servings: 12

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuits, 2.2 oz	(06252)	26.4 oz	12 each
Caraway seed		2 oz	½ cup
Poppy seed		1 oz	3 tbsp
Oregano, dried, whole			2 tbsp

PREPARATION

- Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
- Mix caraway seed, poppy seed and dried oregano in small mixing bowl.
- Coat each biscuit with seed mixture, and roll out as thinly as possible without tearing dough.
- Place rolled-out biscuit dough onto parchment-lined full sheet pans.
- Bake as directed.



Convection Oven*	350°F	10-12 minutes
Standard Oven	400°F	13-15 minutes

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

- Cool before serving. Can be held at room temperature lightly covered until ready to serve.



» APPETIZERS

BOOTLEG NAAN

Servings: 12

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuits, 2.2 oz	(06252)		12 each
Flour, all-purpose		1.5 oz	

PREPARATION

- Thaw biscuit pucks, covered, for 30 minutes at room temperature or overnight in refrigerator.
- Dust work surface and rolling pin lightly with flour; roll out biscuits to 6-inch disks.
- Place disks onto lightly greased griddle preheated to 375°F.
- Cook for 3-6 minutes per side until cooked through and golden brown.

TIPS

- Add favorite spice or rub before cooking to add flavor.



» APPETIZERS

GRIDDLE BREADS

Servings: 24

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuits,	(06252)	2.2 oz	24 each
ONION MIXTURE			
Onions, roughly chopped		10 oz	
Garlic, cloves, fresh			4 each
Poppy seeds			1 tbsp
Sesame seeds			1 tbsp
Cumin			2 tsp
Salt			1 tsp
Pepper, black			½ tsp
Oil, olive		3 oz	

PREPARATION

BISCUIT

- Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
- Preheat griddle to 375°F.

ONION MIXTURE

- Place onions and garlic into food processor and process until finely chopped; transfer into mixing bowl.
- Add poppy seeds, cumin, salt, pepper and olive oil; mix until combined.

FINISHING

- Stretch biscuit dough slightly and spread 1 tbsp of onion mixture evenly onto dough.
- Place dough onto griddle, onion mixture side down first, and slightly smash.
- Cook for approximately 4-5 minutes for side; serve warm.



» APPETIZERS

SPICY CHEDDAR BREADSTICKS

Servings: 24 (1 Serving = 1 Breadstick)

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Mini Frozen Dough Biscuit, 1.2 oz	(06263)	14.50 oz	12 each
Cheddar cheese, shredded		1 lb	4 cup
Parmesan cheese, shredded		8 oz	2¼ cups
Cayenne pepper, ground			¼ tsp

PREPARATION

- Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
- Mix cheeses and ground red pepper in medium-sized mixing bowl; spread on sheet pan.
- Cut biscuits in half and place on top of cheese mixture.
- Roll biscuits in cheese into 8-inch ropes, or longer for thinner breadsticks.
- Place cheese sticks on lightly greased parchment-lined full sheet pan and bake.



Convection Oven*	375°F	8-12 minutes
Standard Oven	375°F	12-14 minutes

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

TIPS

- Substitute other cheeses and biscuit dough combinations as desired. Note size, bake times, and nutrition may vary.



» ENTRÉES

BAKED EGG BISCUIT CUPS

Servings: 12

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Ham		5.5 oz	1 cup
Pillsbury™ Southern Style Frozen Dough Biscuits, 2.2 oz	(06252)	26.4 oz	12 each
Flour, all-purpose		1.5 oz	¼ cup
Spinach, fresh, chopped		4.5 oz	1 cup
Eggs, large, whole		24 oz	12 each
Cheese, parmesan, shredded		3.75 oz	1 cup

PREPARATION

- Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
- Chop ham into small dice. Set aside.
- Spray muffin cups and top of jumbo muffin pan generously with pan spray.
- Sprinkle work surface and rolling pin lightly with flour, and roll out biscuits to 5½-inch disks.
- Place biscuit disks into jumbo muffin cups, and gently press dough against bottom and up side of each cup.
- Add 1 tbsp diced ham to each biscuit cup, and top with 1 tbsp chopped spinach.
- Add 1 whole egg to each cup, and top with 1 tbsp shredded Parmesan.
- Bake as directed.



Convection Oven*	325°F	16-20 minutes
Standard Oven	375°F	22-26 minutes

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



» ENTRÉES

INDIVIDUAL BISCUIT QUICHE

Servings: 12

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuits, 2.2 oz	(06252)	26.4 oz	12 each
Egg, large, whole		24 oz	12 each
Garlic salt			1 tsp
Flour, all-purpose		1.5 oz	¼ cup
Sausage, fully cooked, crumbled		5 oz	1 cup
Cheese, Cheddar, shredded		4.25 oz	1 cup

PREPARATION

- Thaw biscuit pucks, covered, for 30 minutes at room temperature or overnight in refrigerator.
- Spray muffin cups and top of jumbo muffin pan generously with pan spray.
- Beat eggs and garlic salt together with whisk, and hold under refrigeration.
- Dust work surface and rolling pin with flour, and roll biscuits out into 6-inch disks.
- Place biscuit disks into jumbo muffin cups, and gently press dough against bottom and up side of each cup.
- Place 1 tbsp sausage in each biscuit cup.
- Ladle 2 oz egg mixture on top of sausage.
- Sprinkle 1 tbsp cheese over egg in each biscuit cup.
- Bake as directed.



Convection Oven*	325°F	16-20 minutes
Standard Oven	375°F	23-27 minutes

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



» ENTRÉES

BURGER BREAKFAST POCKETS

Servings: 48, 1/2 Pocket Per Serving

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuits, 2.2 oz	(06252)		24 each
Oil, olive		5 oz	3/4 cup
Onions, diced, small		1 lb 4 oz	4¼ cup
Ground beef patty, 2 oz each		3 lb	24 each
Salt, kosher		0.75 oz	1½ tbsp
Pepper, black, ground			2 tsp
Cheese, cheddar, shredded		10 oz	2½ cups
Eggs, large, whole			24 each

PREPARATION

- Thaw biscuit pucks, covered, for 30 minutes at room temperature or overnight in refrigerator.
- Heat large sauté pan over medium high heat; add olive oil.
- Add onions, cook 3-4 minutes; then remove from heat and cool completely.
- Season each ground beef patty with salt and pepper.
- Preheat large pan or griddle to medium high heat; sear burgers 1 minute per side. (Pan spray or oil may be used to prevent sticking.)
- Allow to cool completely under refrigeration.

ASSEMBLY

- Spray muffin cups and top off jumbo muffin pan generously with pan spray.
- Dust work surface and rolling pin lightly with flour; roll out biscuits to 5½-inch disks.
- Place biscuit disks into jumbo muffin cups; gently press dough against bottom and up sides of each cup.
- Add 1 tbsp cooked onions to each biscuit cup; place 1 burger on top.
- Top each cup with 1 tbsp shredded cheese and 1 whole egg.
- Bake as directed.



Convection Oven*	325°F	17-21 minutes
Standard Oven	375°F	24-28 minutes

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



» ENTRÉES

CHICKEN IN A BISCUIT WAFFLE SANDWICH

Servings: 24 (1 Serving = 1 Sandwich)

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Garlic & Cheddar Biscuit Dough	(06331)	3.6 lb	48 each
Jelly, hot pepper		10 oz	¾ cup
Chicken tenders, breaded, 2 oz each, fully cooked		3 lb	24 each
Coleslaw, prepared		1 lb 2 oz	4½ cups

PREPARATION

- Thaw biscuit pucks covered, 30 minutes at room temperature or overnight under refrigeration.
- Place one biscuit onto well oiled waffle iron, preheated to 375°F.
- Bake for 60-90 seconds or until golden brown; repeat for remaining biscuits.
- Spread 2 tsp hot pepper jelly over one waffle; top with 2 oz chicken tender, 0.75 oz (#40 scoop) coleslaw and a plain waffle.
- Repeat steps for additional portions; serve warm.



» ENTRÉES

TURKEY AVOCADO CLUB BISCUIT SANDWICH

Servings: 12

INGREDIENTS

BISCUIT

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Easy Split Frozen Dough Biscuits, 2.2 oz	(06346)	1 lb 10½ oz	12 each

AVOCADO CREAM CONDIMENT

Avocado, fresh, ripe		1 lb 2 oz	3 each
Mayonnaise		1 lb	2 cups
Cumin, ground			1½ tsp
Salt, garlic			1 tbsp
Juice, lime			2 tbsp

FILLING

Bacon, raw, sliced		12 oz	24 slices
Eggs, large, whole		1 lb 8 oz	12 each
Cheese, Muenster, sliced		12 oz	12 slices
Turkey, deli, thin sliced		12 oz	24 each
Tomato, fresh, sliced		1 lb	12 slices

PREPARATION

BISCUITS

- Thaw biscuit pucks, covered, at room temperature at least 2 hours or refrigerate overnight.
- Bake biscuits as directed. Keep warm.



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.

AVOCADO CREAM CONDIMENT

- Peel and seed fresh avocado.
- Mash avocado in small mixing bowl with fork.
- Add mayonnaise, cumin, garlic salt and lime juice. Stir until well blended. Set aside. Refrigerate leftover avocado cream for up to 1 week.

FILLING

- Cook bacon slices on grill or skillet. Drain and set aside.
- Fry or scramble egg to order.

ASSEMBLY

- Split warm biscuits in half horizontally.
- Layer bottom of each biscuit with 1 slice cheese, 1 cooked egg, 2 slices turkey, 2 slices bacon, and 1 tomato slice.
- Place #70 scoop of avocado cream on each tomato slice.
- Top with remaining biscuit half.
- Serve immediately.



» DESSERTS

DOWN HOME DANISH

Servings: 12

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz	(06252)	1 lb 10.40 oz	12 each
Egg, large		2 oz	1 each
Water, cool approx. 72°F		1 oz	2 tbsps
Almonds, sliced		1.50 oz	1/3 cup
Cherry pie filling		8.50 oz	3/4 cup
Gold Medal™ Ready-To-Spread Vanilla Crème Icing	(11216)	5 oz	1/2 cup

PREPARATION

- Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
- Place biscuit pucks in 3 x 4 pattern on parchment-lined full sheet pan.
- Thumbprint each biscuit puck to create a well approx. 1 inch in diameter.
- Beat egg and water together with whisk until well combined to make egg wash.
- Brush each biscuit puck with egg wash and sprinkle with sliced almonds.
- Add approx. 1 Tbsp pie filling in each thumbprint and bake as directed below.



Convection Oven*	325°F	8-12 minutes
Standard Oven	375°F	12-16 minutes

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

FINISHING

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



» DESSERTS

BISCUIT BERRY SHORTCAKES

Servings: 12

INGREDIENTS

SHORTCAKES

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Sugar, coarse		4 oz	½ cup
Pillsbury™ Southern Style Frozen Baked Biscuits, 2.0 oz	(06285)	3 lb	24 each
Water, cool (approx. 72°F)		4 oz	½ cup

FILLING

Cream, heavy		2 lb 4 oz	4½ cups
Sugar, powdered		2 oz	½ cup
Strawberries, fresh, sliced		12 oz	2 cups
Blueberries, fresh		12 oz	2 cups

SHORTCAKES

- Thaw biscuit pucks, covered, at room temperature at least 2 hours or refrigerate overnight.
- Place coarse sugar in bowl.
- Brush tops of biscuits with water, then dip tops into coarse sugar.
- Bake as directed.

	Convection Oven*	325°F	5-7 minutes
	Standard Oven	350°F	8-10 minutes

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

FILLING

- Beat heavy cream in mixer bowl with whip attachment on high speed until stiff peaks form, approximately 3 minutes.
- Add powdered sugar, and mix on low speed until combined, approximately 30 seconds; refrigerate until needed.
- Place sliced strawberries and blueberries in separate bowl; mix and refrigerate until needed.

ASSEMBLY

- Split baked biscuits in half horizontally; spoon 1 oz whipped cream mixture on bottom half.
- Add 1 oz berries, then another 1/2 oz whipped cream.
- Place biscuit top of the whipped cream to finish.



» DESSERTS

BISCUIT APPLE CROSTADA

Servings: 12 (1 Serving = 1 Crostada)

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuits, 2.2 oz	(06252)	26.4 oz	12 each
Flour, for dusting		1 oz	¼ cup
Eggs, large, whole		2 oz	1 each
Water, cool (approx. 72°F)		1 oz	2 tbsp
Pie filling, apple, canned		1 lb 1 oz	2 cups
Sugar, coarse		2 oz	¼ cup

PREPARATION

- Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
- Dust work surface and rolling pin lightly with flour, and roll out biscuits to 6-inch disks. Turn biscuit several times during rolling process to retain round shape.
- Beat egg and water with whisk to make egg wash.
- Brush edges of each biscuit disk with egg wash.
- Place 2 tbsp of apple pie filling onto the center of the dough.
- Fold edges of biscuit dough in toward the center, overlapping the edges as you go to create a crust, leaving most of the fruit in the center exposed.
- Brush folded edges of each crostada with egg wash.
- Top edges of each crostada with 1 tsp coarse sugar.
- Bake as directed.



Convection Oven*	325°F	8-12 minutes
Standard Oven	375°F	10-14 minutes

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



» DESSERTS

INDIVIDUAL DEEP DISH CARAMEL APPLE PIE

Servings: 12

INGREDIENTS

STREUSEL TOPPING

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Gold Medal™ ZT White Cake Mix	(11132)	5 lb	1 box
Butter, softened		1 lb	2 cups
Sugar, brown, packed		8 oz	1 cup
Cinnamon, ground		0.5 oz	2 tbsps

CARAMEL APPLE PIE

Pillsbury™ Southern Style Frozen Dough Biscuits, 2.2 oz (06252)		26.4 oz	12 each
Flour, for dusting		1 oz	¼ cup
Caramel fudge topping, canned		5 oz	½ cup
Pie filling, apple, canned		1 lb 14 oz	3 cups

PREPARATION

CINNAMON STREUSEL TOPPING

- Mix streusel ingredients in mixer bowl using paddle attachment on low speed approximately 2 minutes or until crumbly.
- Store unused portion covered in refrigerator.

PIES

- Thaw biscuit pucks, covered, 20 minutes at room temperature or overnight in refrigerator.
- Spray muffin cups and top of jumbo muffin pan generously with cooking spray.
- Dust work surface and rolling pin lightly with flour, and roll out each biscuit puck to 5-inch diameter disk.
- Place biscuit disks into jumbo muffin cups, and gently press dough against bottom and up sides of cups.
- Add approximately 2 tsp caramel fudge topping to each biscuit cup.
- Add 1/4 cup apple pie filling on top of caramel sauce. Top with approximately 1 oz (#30 scoop) streusel topping.
- Bake as directed.



Convection Oven*	325°F	12-16 minutes
Standard Oven	375°F	18-22 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking. Cool for 5 minutes before removing from pan. Remove from the pan while still warm.

- Release pies by running small, thin metal spatula around inside of muffin cups and gently lifting out.



» DESSERTS

BISCUIT BREAD PUDDING

Servings: 32

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz, baked	06252	2 lb 8.00 oz	18 each
Butter, unsalted, melted		8 oz	1 cup
Cinnamon, ground			2 tsp
Raisins		5 oz	1 cup
Eggs, large		1 lb 8.00 oz	12 each
Granulated sugar		12 oz	1½ cups
Vanilla extract			1½ tbsp
Kosher salt			1 tsp
Milk, hot (approx. 160°F)		3 lb	6 cups
Nutmeg, ground			1 tsp

PREPARATION

- Cut baked biscuits into approx. 1/2 to 3/4-inch cubes.
- Mix biscuit cubes, butter, cinnamon and raisins in large mixing bowl; deposit into lightly sprayed 2-inch full steam table pan.
- Mix eggs, sugar, vanilla and salt in separate mixing bowl with whisk until well blended.
- Add heated milk slowly to egg mixture and mix well.
- Pour into pan; sprinkle nutmeg evenly on top and allow to rest 30-35 minutes before baking.
- Bake as directed below until golden brown and serve warm.



Convection Oven*	350°F	24-27 minutes
Standard Oven	400°F	26-29 minutes

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

TIPS

- Use leftover biscuits to make this bread pudding even easier.



» INSPIRATION

BAKED BISCUIT CUPS

Servings: 12

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style EasySplit® Frozen Dough Biscuits, 3.17 oz	(06249)	26.4 oz	12 each
Cornmeal		2.5 oz	½ cup
Pepper, black, cracked			1 tbsp

PREPARATION

- Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
 - Spray backs of 2 jumbo muffin pans generously with pan spray.
 - Mix cornmeal with cracked black pepper, and place 1/4 cup at a time on clean work surface.
 - Roll each biscuit puck in cornmeal mixture to 1/4-inch thickness. Turn biscuit several times during rolling process to retain round shape.
- Place rolled-out biscuit dough onto inverted muffin pan, leaving alternating spaces between biscuits.
- Bake as directed.

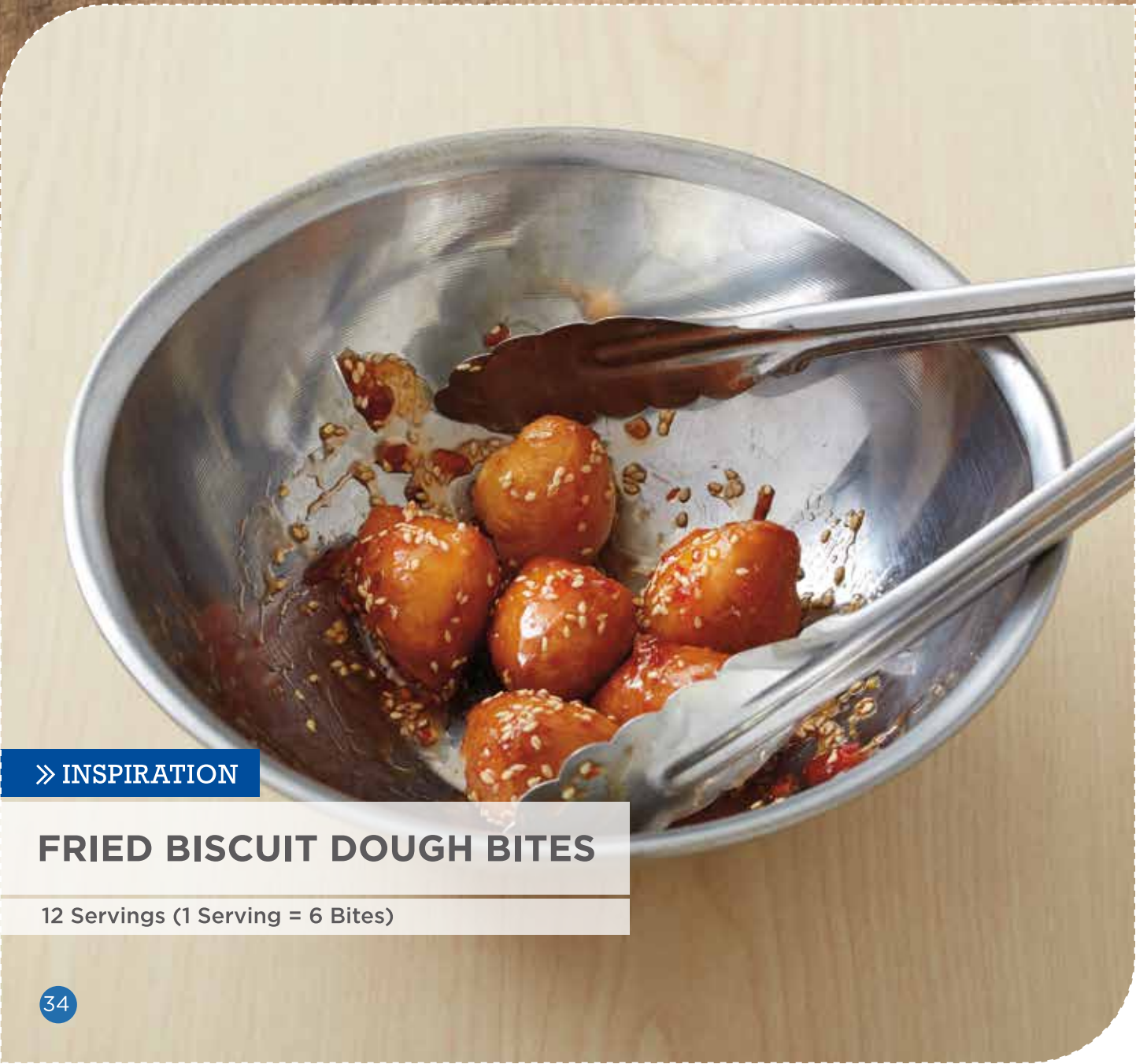


Convection Oven*	350°F	10-14 minutes
Standard Oven	400°F	15-19 minutes

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

FINISHING

- Remove pan from oven, and allow cups to rest for 15 minutes before gently removing them from inverted muffin pan.
- Cool completely, then hold at room temperature lightly covered until ready to use.



» INSPIRATION

FRIED BISCUIT DOUGH BITES

12 Servings (1 Serving = 6 Bites)

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz	(06252)	2 lb 8.00 oz	18 each
Sweet chili sauce		12 oz	1¼ cups
Sesame seeds, toasted		1 oz	¼ cup

PREPARATION

- Thaw biscuit pucks, covered for 20 minutes at room temperature or overnight in refrigerator.
- Cut each biscuit into quarters; drop into deep-fat fryer preheated to 350°F for 3-4 minutes.
- Fry until golden brown and cooked through, turning as necessary.
- Toss 6 bread bites in mixing bowl with 1 oz sweet chili sauce and 1 tsp toasted sesame seeds; serve warm.

TIPS

- Try variations of your favorite seasoning/sauces for additional serving occasions like Cinnamon and sugar or Buffalo Hot Sauce.



» INSPIRATION

SOPAPILLAS

Servings: 48

INGREDIENTS

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz	(06252)	1 lb 10.40 oz	12 each
Granulated sugar		7 oz	1 cup

PREPARATION

- Thaw biscuit pucks, covered for 30 minutes at room temperature or overnight under refrigeration.
- Roll each biscuit puck into discs approximately 6" in diameter and 1/8" thick, using minimal flour, dusting surface if needed.
- Cut each disc of dough into 4 triangles; fry in oil preheated to 350°F for 2-4 minutes until golden brown and cooked through, turning as necessary.
- Drain on wire rack, dredge in granulated sugar while warm and serve immediately.

TIPS

- Serve with vanilla ice cream and warm caramel sauce.



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Pillsbury™ biscuits

