



Ultragrain® Sausage, Egg & Cheese Biscuits

Ingredients

- 2 eggs
- 2 brown-and-serve sausage patties
- 2 slices process American cheese

Directions

- Prepare biscuits according to directions.
- Meanwhile, in a small bowl, whisk eggs. Heat a small nonstick skillet coated with cooking spray over medium heat. Add egg mixture; cook and stir until set. Heat sausage patties according to package directions.
- To assemble, split each biscuit; layer with a cheese slice, sausage patty and scrambled eggs. Replace tops. **Yield:** 2 servings.

Ultragrain® Buttermilk Biscuits

Ultragrain Buttermilk Biscuits		Baker's %	Total %	Weight lbs
Ultragrain Soft		100.00	41.70	5.0
Baking Powder		4.26	1.78	0.2
Sugar		5.28	2.20	0.3
Margarine		39.29	16.38	2.0
Buttermilk		91.00	37.94	4.6
Total		239.83	100.00	12.0

Directions

Blend dry ingredients 1 min low speed
 Cut in margarine to pea sized lumps
 Mix 10 seconds on low speed while adding all buttermilk
 Mix 5 seconds low speed
 Mix 15 seconds on 2nd speed
 Roll out on floured surface - down, up, down - 1/2 inch thick
 Three fold - rotate, flip
 Roll out on floured surface - down, up, down - 1/2 inch thick
 Three fold - rotate, flip
 Roll out on floured surface - down, up, down - 1/2 inch thick
 Cut rounds
 Place on parchment lined sheet pan
 Brush with melted butter
 Bake in 450° oven for 12 minutes

Yield: At 2 oz. each, the 5 lb flour batch will make roughly 96 biscuits.