

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Buttermilk Biscuit Mix	2½ lb	5 lb
Cheese, shredded	2 cups (8 oz)	4 cups (1 lb)
Garlic, granulated	1 Tbsp	2 Tbsp
Water	2½ cups (20 oz)	1¼ quarts (40 oz)
GARLIC BUTTER COATING		
Butter	8 Tbsp (4 oz)	16 Tbsp (8 oz)
Garlic, minced	1/2 Tbsp	1 Tbsp



BISCUITS

1. Use a mixer with paddle attachment.
2. Add Buttermilk Biscuit Mix, cheese, and granulated garlic into bowl.
3. Blend on low speed* for 15 seconds.
4. Pour water into mixing bowl.
5. Blend on low speed* for 30 more seconds.
6. Stop mixer. Scrape bowl and paddle.
7. Blend on low speed* for 30 more seconds.
8. Using scoop, drop biscuits onto greased or paper-lined pan.
9. Bake according to the table below.

GARLIC BUTTER

1. Melt butter. Add minced garlic and stir. Set aside.
2. After removing from oven, brush biscuits with garlic butter coating.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
#20 scoop (2 oz)	400°F 9 - 11 minutes	450°F 12 - 14 minutes	66
#30 scoop (1.1 oz)	400°F 9 - 11 minutes	450°F 12 - 14 minutes	121

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Baking time may vary depending on the oven and oven load.

Learn more at jiffyfoodservice.com | Contact a sales rep at sales@jiffyfoodservice.com | 888.447.2937