

GARLIC BUTTER SHEET PAN BISCUITS

Buttermilk
Biscuit Mix

INGREDIENTS

	2½ LB BATCH	5 LB BATCH
"JIFFY" Buttermilk Biscuit Mix	2½ lb	5 lb
Cold Water	2½ cups (20 oz)	1¼ qts (2 lb 8 oz)

GARLIC BUTTER

Butter	1 cup (8 oz)	2 cups (16 oz)
Garlic, minced	1/4 cup (2 oz)	1/2 cup (4 oz)
Parsley, finely chopped	1/4 cup (0.25 oz)	1/2 cup (0.5 oz)
Salt	1/2 tsp	1 tsp
Pepper	1/2 tsp	1 tsp
Parmesan Cheese, grated	1/4 cup (1 oz)	1/2 cup (2 oz)



PRO-TIP

One half sheet pan yields roughly 48 2" x 2" biscuits.

BISCUITS

1. Use a mixer with paddle attachment.
2. Pour cold water into mixing bowl. Add Buttermilk Biscuit Mix.
3. Blend on low speed* for 1 minute.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* for 1 more minute.
6. Scale into greased or paper-lined pans.
7. Using a greased bench knife or offset spatula, score biscuit dough into desired size.
8. Bake according to table below.

GARLIC BUTTER

1. In a small saucepan, melt butter over medium heat.
2. Add garlic and simmer for 5 minutes.
3. Add parsley, salt, and pepper. Remove from heat.
4. Let garlic butter cool for 3 minutes. Add parmesan cheese.
5. During the last 5 minutes of baking, spoon or brush garlic butter over biscuits. Return to oven.
6. Once biscuits are finished baking, brush with more garlic butter.

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

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Half sheet pan	3 lb 10 oz	350°F 20 - 25 minutes	375°F 27 - 32 minutes	2
Full sheet pan	7 lb 4 oz	350°F 22 - 27 minutes	375°F 29 - 34 minutes	1