

# PEACH 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)
Canned Peaches, diced	3 cups (18 oz)	6 cups (2 lb 4 oz)
<b>PEACH GLAZE</b>		
Peach Juice or Syrup, reserved from can	1/4 cup (2 oz)	1/2 cup (4 oz)
Powdered Sugar	2 cups (8 oz)	4 cups (16 oz)



## 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. Drain peaches, reserving the juice. Set peaches aside.
7. Scale biscuit dough into greased or paper-lined pans.
8. Using a greased bench knife or offset spatula, score biscuit dough into desired portion size.
9. Distribute the peaches evenly over the biscuits.
10. Bake biscuits according to table below.

## PEACH GLAZE

1. Mix reserved peach juice or syrup and powdered sugar until combined.
2. Drizzle baked and cooled biscuits with peach glaze.

## PRO-TIP

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

\* **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	Biscuit Batter 3 lb 10 oz Peaches 18 oz Peach Glaze 10 oz	350°F 20 - 25 minutes	375°F 27 - 32 minutes	2
Full sheet pan	Biscuit Batter 7 lb 4 oz Peaches 2 lb 4 oz Peach Glaze 20 oz	350°F 22 - 27 minutes	375°F 29 - 34 minutes	1

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

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