

| INGREDIENTS                | 2½ LB BATCH     | 5 LB BATCH            |
|----------------------------|-----------------|-----------------------|
| CMC Buttermilk Biscuit Mix | 2½ lb           | 5 lb                  |
| Cheddar Cheese, shredded   | 2 cups (8 oz)   | 4 cups (16 oz)        |
| Granulated Garlic          | 1 Tbsp          | 2 Tbsp                |
| Water                      | 2½ cups (20 oz) | 1¼ quarts (2 lb 8 oz) |
| GARLIC BUTTER COATING      |                 |                       |
| Butter                     | 1/2 cup (4 oz)  | 1 cup (8 oz)          |
| Granulated Garlic          | 1½ tsp          | 1 Tbsp                |

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. Scoop biscuits onto greased or paper-lined pan.
9. Bake according to the table below.
10. **For garlic butter coating:** Melt butter. Add granulated garlic and stir. Set aside.
11. After baking, brush biscuits with garlic butter coating.

\* **Low speed** is 1<sup>st</sup> speed on a 3-speed mixer or 2<sup>nd</sup> speed on a 4-speed mixer.

| SCALE            | CONVECTION OVEN          | STANDARD OVEN            | YIELD 5 LB BATCH |
|------------------|--------------------------|--------------------------|------------------|
| #20 scoop (2 oz) | 350°F<br>11 - 13 minutes | 400°F<br>13 - 15 minutes | 66               |

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