

CHEESE BISCUITS

Yield 100

Portion 1 Biscuit

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
166 cal	24 g	5 g	6 g	5 mg	373 mg	147 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
MILK,NONFAT,DRY
BAKING POWDER
SALT
CHEESE,CHEDDAR,GRATED
SHORTENING
WATER
COOKING SPRAY,NONSTICK

Weight

6-5/8 lbs
3-5/8 oz
5-7/8 oz
1-1/2 oz
1 lbs
12 oz
3-7/8 lbs
2 oz

Measure

1 gal 2 qts
1-1/2 cup
3/4 cup
2-1/3 tbs
1 qts
1-5/8 cup
1 qts 3-1/2 cup
1/4 cup 1/3 tbs

Issue**Method**

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl. Add grated cheddar cheese to sifted dry ingredients.
- 2 Blend shortening at low speed into dry ingredients until mixture resembles coarse cornmeal.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 Place dough on lightly floured board. Knead lightly, 1 minute or until dough is smooth.
- 5 Roll or pat out to a uniform thickness of 1/2 inch.
- 6 Lightly spray each pan with non-stick cooking spray. Cut with 2-1/2 inch floured biscuit cutter. Place 50 biscuits on each pan.
- 7 Using a convection oven, bake at 350 F. for 15 minutes or until lightly browned on low fan, open vent.

Notes

- 1 For browner tops: In Step 1, add 1/2 cup of granulated sugar per 100 portions to dry ingredients.