

Hints & Tips

PILLSBURY® PLACE & BAKE™ BISCUITS



- **Brush** melted butter on biscuits upon removal from oven. This will make biscuits shine, seals in the moisture and extends shelf life.
- **Hold** baked biscuits in a warm cabinet.
- **Biscuits** are best served within 2 hours of baking.
- **Always** place biscuits in the pan so edges touch for more uniform height.
- **Biscuits** bake best straight from freezer to oven.
- **Easy Split® Biscuits** separate best when warm.



BISCUIT TROUBLE SHOOTING GUIDE

PROBLEM CHARACTERISTICS	POSSIBLE CAUSES	POSSIBLE SOLUTIONS
Low Volume	<ul style="list-style-type: none">• Oven temperature too low (especially for frozen dough)• Biscuits thawed at room temperature may produce low volume biscuits.	<ul style="list-style-type: none">• Have oven temperature checked; follow label directions for proper temperature.• Always bake from frozen.
Raw Interior	<ul style="list-style-type: none">• Incorrect oven temperature/bake time.	<ul style="list-style-type: none">• Have oven temperature checked; follow label directions for proper temperature and bake time.
Dry Biscuits	<ul style="list-style-type: none">• Oven temperature incorrect.• Biscuits left in heating cabinet too long.	<ul style="list-style-type: none">• A low oven temperature will require an increased bake time, which can dry the biscuits out. A high oven temperature can dry the biscuits out if baked to the recommended time.• Heat biscuits for no longer than 2 hours at 150°F. If heating longer than 2 hours, place in plastic bag.

LEFTOVER IDEAS

- **For delectable bread pudding**, use your leftover Pillsbury Baked Biscuits as a direct replacement for the bread in your favorite bread pudding recipe.
- **Leftover Pillsbury Baked Biscuits** make great croutons, cut 12-14 baked biscuits into cubes, toss lightly with ¼ cup italian seasoning and ½ cup extra virgin olive oil. Spread in a single layer on a parchment paper-lined sheet pan sprinkle generously with grated parmesan cheese and dry in a 250°F convection oven for about 40 minutes. Cool and use as needed. To add variety to your croutons use your favorite spices or seasonings in place of the Italian seasoning.



BISCUITS HINTS & TIPS

- **Sweet or Savory:** Biscuit dough is neutral, both savory and sweet items can be created with it.
 - Quarter unbaked biscuits, dip in melted butter and dredge in cinnamon sugar before baking for bite size cinnamon crunchy treats.
 - Brush warm biscuits with melted butter combined with honey and a few drops of orange extract to create orange honey biscuits.
 - Quarter unbaked biscuits, dip in melted garlic butter, place on sheet pans and sprinkle with parmesan cheese before baking. Serve as an alternative to garlic bread.
 - Roll out biscuits on a cornmeal dusted surface to create quick and easy pizza crust. Top with your favorite ingredients for signature pizzas.



BISCUITS HINTS & TIPS

- **Include** biscuits and biscuit flat breads in your bread basket for additional variety.
- **Place** biscuits in loaf pan standing on side and top with dried herbs and cheese for an herb pull-apart loaf.
- **Sprinkle** biscuits with coarse sugar before baking. When baked and cooled, layer with whipped cream and fresh berries for easy berry shortcake.

