

Menu Solutions



K-12 COLLECTION



**24
RECIPES**
TO INSPIRE YOU
AND YOUR
KITCHEN STAFF



General Mills
FOODSERVICE



CURATED RECIPES FROM THE CHEFS OF THE MILLS

At General Mills Foodservice, we're proud to support the important work you do every day—fueling students with meals that are delicious and kid-approved. This special recipe collection from The Chefs of the Mills was created specifically with you in mind.

Our chefs understand the unique challenges of K-12 operations. From tight schedules and evolving USDA guidelines to the daily task of pleasing picky eaters, The Chefs of the Mills know what it takes to

craft meals that truly work in school kitchens.

Each recipe in this collection is designed to help you save time, meet nutrition guidelines and most importantly, keep students well-fed and ready to learn. Whether you're looking to break up the menu routine or add excitement to your offerings, these recipes are here to support you in keeping kids happy, healthy, and coming back for more.

THANK YOU FOR TRUSTING THE CHEFS OF THE MILLS FOR YOUR MENU SOLUTIONS!



MEET CHEF HEATHER

K-12 CORPORATE CHEF

Chef Heather Swan brings a wealth of hands-on experience to her role as K-12 Corporate Chef, having most recently worked in a large Minnesota school district where she developed recipes and trained school nutrition professionals. A graduate of the Culinary Institute of America in Hyde Park, she's competed on the world stage at the Bocuse d'Or and led kitchens in resorts, fine dining, senior care, and Neapolitan pizzerias. Now at General Mills, Chef Heather is passionate about helping K-12 schools serve meals that are both flavorful and fun—bringing on-trend ingredients and unexpected twists to kid-approved favorites.

LOOK FOR THE PREP SCALE ICON

As a quick reference point, we've added a graphic at the bottom of each recipe page so you can easily see the amount of prep required. This visual cue will help you easily assess which recipes are right for your school operation.



NO PREP

Ready to serve with no back-of-house preparation.



LOW-PREP

Just a bit of back-of-house preparation needed.



SPEED-SCRATCH

Like-scratch look, feel, and taste with less preparation.



FROM-SCRATCH

Scratch-made with whole-wheat flour or add-water-only mixes.

When creating these recipes in your kitchen, please see product nutrition information from each ingredient manufacturer that you are using to gain full meal pattern equivalencies and amounts needed to prepare each recipe.

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BAKED PANCAKE SQUARES

Now any day can be Pancake Day!
Deliver delicious whole grain rich
pancake squares for a crowd with
Gold Medal™ Complete Pancake Mix
and your trusty sheet pan.



Yield: 64 servings

*For crediting in USDA Child Nutrition Programs,
1 serving (1 piece) = 1 oz equivalent Grain*

INGREDIENTS

- Water, cool approx. 72°F (5 lb) 10 cups
- Eggs, large (8 oz) 4 each
- Vegetable oil (7.5 oz) 1 cup
- Gold Medal™ Whole Grain Complete Pancake Mix (31527) (5 lb) 1 box

DIRECTIONS

1. Mix water, eggs and oil in mixing bowl using whisk until blended.
2. Add pancake mix and whisk until batter is smooth.
3. Deposit 5 lb 6 oz batter in each of 2 greased, full sheet pans; bake as directed below.
4. Top with powdered sugar and fruit slices.

BAKE

Convection Oven* | 350°F | 8-12 minutes

Standard Oven | 400°F | 8-12 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.



Bake ahead and freeze for an easy morning menu item.





BEEF BISCUIT TOSTADAS

Bring "Tostada Tuesday" to your cafeteria! These Beef Biscuit Tostadas are simple to prepare, portioned for easy serving and are easily customizable for students.



Yield: 20 tostadas

*For crediting in USDA Child Nutrition Programs,
1 serving (1 tostada) = 2 oz equivalent Grain,
2 M/MA*

INGREDIENTS

PREP

- Pillsbury™ Frozen Dough Biscuit Whole Grain-Rich, 2.51 oz (32267) (3 lb 2 oz) 20 each

ASSEMBLY

- Taco meat, prepared (2 lb) 4 cups
- Cheddar cheese, shredded (8 oz) 2 cups

DIRECTIONS

PREP

1. Thaw biscuit dough, covered, at room temperature 15-30 minutes until flexible or refrigerate overnight.

ASSEMBLY

1. Combine taco meat and cheddar cheese in bowl.
2. Place thawed biscuit dough on parchment-lined sheet pan that has been lightly sprayed with pan spray in a 3x4 pattern; gently stretch the biscuit dough puck until it is approx. 4 ½ inches in diameter.
3. Scoop taco meat mixture using #16 scoop (2 oz); place in center of biscuit dough.
4. Bake as directed until golden brown and serve warm.
5. Top with a sprinkle of cheese.

BAKE

Convection Oven* | 350°F | 7-9 minutes

Standard Oven | 400°F | 12-15 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 3 minutes of baking.



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Try it with roasted corn and black bean salsa.





BISCUIT FRENCH TOAST BAKE

This Biscuit French Toast Bake offers a warm and comforting breakfast or elevated brunch-for-lunch option.



Yield: 28 - 1 biscuit piece servings

*For crediting in USDA Child Nutrition Programs,
1 serving (1 piece) = 2.25 oz equivalent Grain,
0.5 M/MA*

INGREDIENTS

PREP

- Pillsbury™ Frozen Dough Biscuit Reduced Sodium Southern Style, 2.2 oz (31151), baked (3 lb 14 oz) 28 each

ASSEMBLY

- 1% milk, hot approx. 160°F (3 lb) 6 cups
- Eggs, large (1 lb 8 oz) 12 each
- Butter, unsalted, melted (8 oz) 1 cup
- Granulated sugar (6 oz) 3/4 cup
- Vanilla extract 2 tsp
- Cinnamon, ground 1 tsp
- Kosher salt 1 tsp
- Coarse sugar (2 oz) 1/4 cup

DIRECTIONS

PREP

1. Bake biscuits according to box directions or use leftover biscuits.
2. Place cooled biscuits into greased 4-inch deep hotel pan.

ASSEMBLY

1. Whisk hot milk, eggs, melted butter, sugar, vanilla extract, cinnamon and salt together in a mixing bowl.
2. Pour mixture over biscuits then let rest in refrigerator for 45 minutes.
3. Sprinkle coarse sugar on top; bake as directed and serve warm.

BAKE

Convection Oven* | 350°F | 18-23 minutes

Standard Oven | 400°F | 23-28 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.



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Mix in blueberries for a blueberry biscuit French toast.





BLUEBERRY ORANGE MUFFINS

A burst of sunshine in every bite!

These delicious blueberry orange muffins are easy to make and packed with bright, energizing flavors.



Yield: 64 muffins

*For crediting in USDA Child Nutrition Programs,
1 serving (1 muffin) = 1 oz equivalent Grain*

INGREDIENTS

- Orange juice (3 lb 5 oz) 6 cups
- Gold Medal™ Whole Grain Variety Muffin Mix (31529) (5 lb) 1 box
- Blueberries, unsweetened, frozen (1 lb 14 oz) 6 cups

DIRECTIONS

1. Add orange juice and muffin mix to a large mixing bowl; stir until thoroughly combined. Do NOT overmix.
2. Fold in frozen blueberries; deposit #16 scoop of batter into greased or paper-lined muffin pans.
3. Bake as directed until tops spring back when lightly touched; allow to cool slightly before serving.

BAKE

Convection Oven* | 350°F | 15-18 minutes

Standard Oven | 400°F | 18-21 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.



Swap out the orange juice with apple juice for a different flavor profile.





BREAKFAST BOWL - DIY MEAL KIT

Students can build their own fun and flavorful breakfast bowl with Cinnamon Toast Crunch™ (25% less sugar!), sweet peaches, and creamy yogurt.



Yield: 1 kit

*For crediting in USDA Child Nutrition Programs,
1 serving (1 kit) = 1 oz equivalent Grain,
1 M/MA, 1/2 cup fruit*

INGREDIENTS

- Cinnamon Toast Crunch™ Cereal 25% Less Sugar Single Serve Bowlpak (29444) (1 oz) 1 each
- Peaches, canned, diced, drained (4 oz) 1/2 cup
- Vanilla yogurt, lowfat (4 oz) 1/2 cup

DIRECTIONS

1. Serve ingredients together so students can build their own fun breakfast bowl.



Sprinkle chili lime seasoning on the peaches for a little spice.





CARIBBEAN SPICED PUMPKIN MUFFIN SQUARES

A unique twist on the classic pumpkin spice flavors. These pumpkin muffin squares are a delicious treat all year round.

Yield: 32 - 3x4-inch servings

For crediting in USDA Child Nutrition Programs, 1 serving (1 - 3x4-inch piece) = 2 oz equivalent Grain

INGREDIENTS

ASSEMBLY

- Water, cool approx. 72°F (2 lb 8 oz) 5 cups
- Pumpkin puree (1 lb 3 oz) 2 cups
- Cinnamon, ground 1 1/2 Tbsp
- Nutmeg, ground 2 tsp
- Gold Medal™ Whole Grain Variety Muffin Mix (31529) (5 lb) 1 box

FINISHING

- Powdered sugar (9 oz) 2 cups
- Vanilla yogurt, lowfat (2 oz) 1/4 cup

DIRECTIONS

ASSEMBLY

1. Whisk together water, pumpkin puree, cinnamon and nutmeg in a large bowl.
2. Add muffin mix and whisk until well blended. Do NOT overmix.
3. Deposit batter into a lightly greased full sheet pan; bake until golden brown.
4. Allow to cool and cut into 32, 3x4-inch pieces.

FINISHING

1. Mix powdered sugar and yogurt until smooth.
2. Drizzle 1/2 Tbsp into each container; serve immediately.

BAKE

Convection Oven* | 350°F | 15-19 minutes

Standard Oven | 400°F | 19-23 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.



Serve with drizzle of honey for added sweetness.





CHAI CARAMEL PANCAKE SQUARES

A delightful blend of warm chai spices and sweet caramel, all baked into fluffy pancake squares and perfect for a brunch or lunch offering.



Yield: 45 - 1 square servings

For crediting in USDA Child Nutrition Programs, 1 serving (1 piece) = 2.25 oz equivalent Grain

INGREDIENTS

- Water, cool approx. 72°F (5 lb) 10 cups
- Gold Medal™ Whole Grain Complete Pancake Mix (31527) (5 lb) 1 box
- Chai spice mix, prepared 1 Tbsp
- Caramel sauce, sugar free, prepared (11 oz) 1 cup

DIRECTIONS

1. Add water, pancake mix and chai spice mix to mixing bowl and whisk until batter is smooth.
2. Spread batter evenly into greased or parchment-lined full sheet pan.
3. Drizzle caramel sauce over pan then use a spatula or fork to swirl into batter.
4. Bake as directed and serve warm.

BAKE

Convection Oven* | 350°F | 15-20 minutes

Standard Oven | 400°F | 20-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.



Bake ahead and freeze for an easy morning menu item.





CHILI LIME SPICED CORNBREAD

Inspired by a street food favorite, these Chili Lime Spiced Cornbread squares bring a burst of bright citrus and vibrant chili to your lunch menu.



Yield: 54 servings

*For crediting in USDA Child Nutrition Programs,
1 serving (1 piece) = 2 oz equivalent Grain*

INGREDIENTS

ASSEMBLY

- Gold Medal™ Southern Style Cornbread Mix (11422) (5 lb 10 oz) 1 box
- Water, cool approx. 72°F (4 lb 10 oz) 9 1/4 cups
- Corn, IQF (1 lb 6 oz) 5 cups

FINISHING

- Sour cream (8 oz) 1 cup
- Mayonnaise, low fat (2 oz) 1/4 cup
- Water, cool approx. 72°F 3 Tbsp
- Cotija cheese, crumbled (5 oz) 1 cup
- Chili lime seasoning mix, low sodium 2 Tbsp

DIRECTIONS

ASSEMBLY

1. Combine cornbread mix and water in a mixing bowl; whisk until smooth.
2. Fold in corn and spread into greased or parchment-lined full sheet pan.
3. Bake as directed; allow to cool 10 minutes.

BAKE

Convection Oven* | 350°F | 15-20 minutes

Standard Oven | 400°F | 20-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.

FINISHING

1. Combine sour cream, mayonnaise and water in a small bowl; drizzle over cornbread.
2. Sprinkle on Cotija cheese and chili lime seasoning; portion and serve warm.



Serve with a drizzle of honey for a sweet twist.





CINNAMON ROLL MUFFINS

These coffeeshop-style pastries are
easy to make and high school
students will love them!



Yield: 12 muffins

*For crediting in USDA Child Nutrition
Programs, 1 serving (1 muffin) =
2 oz equivalent Grain*

INGREDIENTS

- Pillsbury™ Place & Bake™ Frozen Whole Grain Cinnamon Roll Dough, 2.7 oz (11111) (2 lb) 12 each

DIRECTIONS

1. Thaw cinnamon rolls covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. Cut thawed roll 2/3rds of the way through down the middle.
3. Fan it out and place in muffin liner in muffin pan.
4. Bake as directed and allow to cool before serving or finishing as desired.

BAKE

Convection Oven* | 325°F | 22-26 minutes

Standard Oven | 400°F | 24-28 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.



Serve with chili as an unexpected side.





CINNAMONKEYS

These portable pull-aparts are easy
to serve on the breakfast line.



Yield: 24 - 4 piece servings

*For crediting in USDA Child Nutrition Programs,
1 serving (4 pieces) = 2 oz equivalent Grain*

INGREDIENTS

PREP

- Pillsbury™ Freezer-to-Oven Whole Grain Cinnamon Roll Dough, 2.7 oz (11111), thawed (4 lb 0.8 oz) 24 each

FINISHING

- Powdered sugar (9 oz) 2 cups
- Vanilla yogurt, lowfat (2 oz) 1/4 cup

DIRECTIONS

PREP

1. Thaw cinnamon roll dough covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. Cut each roll into quarters; place 4 pieces into individual paper boats for baking.
3. Place boats onto sheet pan; bake until golden brown as directed.

BAKE

Convection Oven* | 300°F | 14-22 minutes

Standard Oven | 350°F | 20-28 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.

FINISHING

1. Mix powdered sugar and yogurt until smooth.
2. Drizzle 1/2 Tbsp into each container; serve immediately.



**CHEF'S
TIPS**

Pair with scrambled eggs and hashbrowns for a full brunch-for-lunch.



SPEED-SCRATCH



CINNAMON ROLL WRAPPED SPICY CHICKEN TENDERS

Sweet and savory perfection! This recipe offers a unique blend of flavors and textures, combining the sweetness of cinnamon rolls with the savory taste of breaded chicken tenders.



Yield: 16 - 2 piece servings

*For crediting in USDA Child Nutrition Programs,
1 serving (2 pieces) = 2 oz equivalent Grain,
2 M/MA*

INGREDIENTS

PREP

- Pillsbury™ Freezer-to-Oven Whole Grain Cinnamon Roll Dough, 2.7 oz (11111) (5 lb 6 oz) 32 each
- Breaded chicken strip pieces (1 oz equiv Meat, each) 32 each

FINISHING

- Gold Medal™ Ready-To-Spread Vanilla Creme Icing (12160) (6.5 oz) 3/4 cup
- Hot sauce 1 Tbsp

DIRECTIONS

PREP

1. Thaw cinnamon rolls, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. Thaw chicken strips under refrigeration.

ASSEMBLY

1. Cut cinnamon roll in half across the coils (vertically) with scissors to get 2 dough strips.
2. Wrap 1 dough piece around center of each chicken strip, leaving ends showing.
3. Press dough edges together to seal and place seam-side down on parchment-lined sheet pan.

4. Bake as directed until cinnamon roll is golden brown and chicken has reached 165°F.

BAKE

Convection* | 350°F | 8-12 minutes
Standard | 400°F | 13-18 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

FINISHING

1. Stir icing and hot sauce together until thoroughly mixed.
2. Drizzle 1 tsp of sauce over each piece at service.



Swap out spicy chicken tenders for regular tenders for a less spicy menu option.





CORN CHEX™ BARBACOA BOWL - DIY MEAL KIT

This customizable Barbacoa Bowl is simple to serve and allows students to create their meal with gluten-free Corn Chex™, turkey barbacoa and a variety of toppings.



Yield: 1 kit

*For crediting in USDA Child Nutrition Programs,
1 serving (1 kit) = 1 oz equivalent Grain, 2 M/MA*

INGREDIENTS

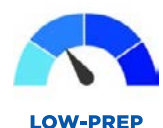
- Corn Chex™ Gluten Free Cereal Single Serve Bowlpak, 1 oz (33213) (1 oz) 1 each
- Turkey barbacoa, prepared, warm (3.3 oz)

DIRECTIONS

1. Open cereal bowl and place barbacoa meat on top; serve immediately.



Offer shredded lettuce, queso sauce and salsa for students to top their bowl individually. Substitute with chili on a cold day.





FAIRY BREAKFAST BREAD

Breakfast just got magical!

Colorful sprinkles and vanilla added to Gold Medal™ Whole Grain Muffin Mix create a fun twist on a classic muffin.



Yield: 32 - 3x4-inch servings

For crediting in USDA Child Nutrition Programs, 1 serving (1 - 3x4-inch piece) = 2 oz equivalent Grain

INGREDIENTS

- Gold Medal™ Whole Grain Variety Muffin Mix (31529) (5 lb) 1 box
- Rainbow sprinkles 1 cup
- Water, cool approx. 72°F (3 lb) 6 cups
- Vanilla extract (2 oz) 1/4 cup

DIRECTIONS

1. Add muffin mix into mixing bowl and pour in 1/2 cup of rainbow sprinkles; stir together.
2. Add water and vanilla extract to large mixing bowl; stir together.
3. Stir muffin mixture into water mixture and combine until blended. DO NOT overmix.
4. Deposit batter into parchment-lined, or greased full sheet pan, spreading to the edges if necessary.
5. Sprinkle remaining 1/2 cup rainbow sprinkles evenly over top; bake as directed then cool completely before cutting.

BAKE

Convection Oven* | 350°F | 15-19 minutes

Standard Oven | 400°F | 19-23 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.



**CHEF'S
TIPS**

Use seasonal sprinkles to change up the occasion or make more festive.





GARAM MASALA SPICED CORNBREAD

These spiced cornbread squares are a delicious accompaniment to a hot meal, such as curried lentil stew or chicken tikka masala.



Yield: 54 servings

For crediting in USDA Child Nutrition Programs, 1 serving (1 piece) = 2 oz equivalent Grain

INGREDIENTS

- Gold Medal™ Southern Style Cornbread Mix (11422) (5 lb 10 oz) 1 box
- Water, cool approx. 72°F (4 lb 10 oz) 9 1/4 cups
- Garam masala spice blend 3 Tbsp
- Corn, IQF (1 lb 6 oz) 5 cups

DIRECTIONS

1. Combine cornbread mix, water and Garam masala spice blend in a mixing bowl; whisk until smooth.
2. Fold in corn and spread into greased or parchment-lined full sheet pan.
3. Bake as directed; allow to cool before portioning.

BAKE

Convection Oven* | 350°F | 15-20 minutes

Standard Oven | 400°F | 20-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.



Serve with a side of cinnamon butter.





HOT HONEY CHICKEN BISCUIT BOWL

Sweet heat! This Hot Honey Chicken Biscuit Bowl is a fun and exciting meal that combines crispy chicken, warm biscuit pieces, and the unique sweet and spicy kick of hot honey.

Yield: 1 bowl serving

*For crediting in USDA Child Nutrition Programs,
1 serving (1 bowl) = 2 oz equivalent Grain and
2 oz equivalent M/MA*

INGREDIENTS

PREP

- Pillsbury™ Frozen Dough Biscuit Reduced Sodium Southern Style, 2.2oz (31151) (2 oz) 1 each

ASSEMBLY

- Popcorn chicken pieces, cooked, warm (3 oz) 6 each
- Hot honey, prepared 1 tsp

DIRECTIONS

PREP

1. Thaw biscuit dough covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. Cut into quarters and place in single layer on parchment-lined sheet pan; bake until golden brown.

BAKE

Convection Oven* | 325°F | 10-15 minutes
Standard Oven | 400°F | 10-15 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.

ASSEMBLY

1. Place warm biscuit bites and warm chicken in a bowl of paper boat.
2. Drizzle on hot honey or serve on the side for dipping.



Serve with mashed potatoes and corn for a complete meal.





MEDITERRANEAN MEAT HAND PIES

Bring global flavors to your cafeteria!

These savory hand holds are easy for students to eat on the go.



Yield: 24 servings

*For crediting in USDA Child Nutrition Programs,
1 serving (1 hand pie) = 2.25 oz equivalent Grain,
0.5 oz equivalent M/MA*

INGREDIENTS

PREP

- Pillsbury™ Frozen Dough Biscuit Whole Grain-Rich, 2.51 oz (32267) (3 lb 12 oz) 24 each

FILLING

- Olive oil (1 oz) 2 Tbsp
- Onions, minced (8 oz) 1 1/4 cups
- Ground beef, raw (1 lb)
- Salt 1 tsp
- Black pepper, ground 1/2 tsp
- Cayenne pepper, ground 1/2 tsp
- Cinnamon, ground 1/4 tsp
- Crushed tomatoes, canned, undrained (9 oz) 1 cup

DIRECTIONS

PREP

1. Thaw biscuits, covered, either at room temp for 30-45 minutes until flexible or refrigerated overnight.

FILLING

1. Heat olive oil in a medium skillet over medium heat; add onion and sauté 2-3 minutes until soft.
2. Add ground beef, salt, pepper, cayenne pepper and cinnamon then continue to cook until the meat is browned.
3. Drain fat as needed then add undrained, crushed tomatoes; simmer over medium heat 7-10 minutes until liquid has reduced.
4. Set aside and allow to cool at least 10 minutes.

ASSEMBLY

1. Roll biscuit pucks on floured surface to approx. 4-5-inch circles.
2. Place 1, #50 scoop of Filling into center of biscuit circle; fold over to create a half-moon and crimp edges with fork.
3. Place on parchment-lined baking sheet and bake until golden brown; serve warm.

BAKE

Convection Oven* | 325°F | 10-15 minutes
Standard Oven | 375°F | 13-18 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.



Mix together plain yogurt, lemon juice, dill and garlic for a tasty dipping sauce.





MEXICAN HOT CHOCOLATE SCONES

These aren't your average scones; surprise students with these globally-inspired scones, perfect for breakfast or as a treat at lunch.



Yield: 64 scones

*For crediting in USDA Child Nutrition Programs,
1 serving (1 scone) = 1 oz equivalent Grain*

INGREDIENTS

- Gold Medal™ Whole Grain Variety Muffin Mix (31529) (5 lb) 1 box
- Cocoa powder (3.5 oz) 1 cup
- Cinnamon, ground 2 Tbsp
- Cayenne pepper 2 tsp
- Water, cool approx. 72°F (3 lb) 6 cups
- Vanilla extract 1/4 cup

DIRECTIONS

1. Add muffin mix, cocoa powder, cayenne pepper and cinnamon to a large mixing bowl; whisk together.
2. Stir together water and vanilla extract in a separate bowl; add muffin mixture in and combine until blended. Do NOT overmix.
3. Deposit batter using a #16 scoop in a 4x6 pattern onto lightly sprayed full sheet pan; bake as directed.

BAKE

Convection Oven* | 350°F | 12-15 minutes

Standard Oven | 400°F | 15-18 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.



Drizzle with sugar-free chocolate syrup for a fun garnish.





MUFFIN DUNKERS

Get creative and reduce food waste!
These Muffin Dunkers offer a fun and easy way to use leftover muffin tops.

Yield: 1 serving

*For crediting in USDA Child Nutrition Programs,
1 serving = 1 oz equivalent Grain,
1 oz equivalent M/MA, 1/2 cup Fruit*

INGREDIENTS

PREP

- Pillsbury™ Place & Bake™ Frozen Muffin Top Batter Whole Grain Chocolate Chip (11114) (2 oz) 1 each

FINISHING

- Vanilla yogurt, lowfat (4 oz)
- Strawberries, fresh, diced (3 oz) 1/2 cup

DIRECTIONS

PREP

1. Bake muffin top batter according to case instructions; allow to cool.
2. Cut into quarters; place on parchment-lined full sheet pan.
3. Bake again as directed and allow to cool.

BAKE

Convection Oven* | 250°F | 18-22 minutes

Standard Oven | 300°F | 18-22 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.

FINISHING

1. Place 4 oz of yogurt in divided serving container; add 1/2 cup strawberries on top.
2. Add 4 cooled muffin quarters to other section of serving container; serve chilled.



**CHEF'S
TIPS**

The recipe is easily adaptable! Create a "True Blue Dunker" using blueberry yogurt and muffin tops.



SPEED-SCRATCH



NATURE VALLEY™ TRAIL MIX

Fuel your adventures with this wholesome blend of Nature Valley™

Granola Cereal, yogurt-covered raisins, dried cranberries, pepitas, and banana chips.



Yield: 28 - 1 cup servings

*For crediting in USDA Child Nutrition Programs,
1 serving (1 cup) = 1 oz equivalent Grain, 1/4 cup fruit*

INGREDIENTS

- Nature Valley™ 25% Less Sugar Cinnamon Granola Bulk Bag (23132) 1 bag
- Yogurt-covered raisins (1 lb 10 oz) 4 cups
- Dried cranberries (1 lb 2 oz) 4 cups
- Pepitas, shelled pumpkin seeds (1 lb 2 oz) 4 cups
- Banana chips (10 oz) 4 cups

DIRECTIONS

1. Mix all ingredients gently in a large bowl.
2. Scoop 1 cup into plastic food-storage bags and seal for grab-and-go sales.



Swap pepitas for sunflower seeds to change up the mix.





PARMESAN BISCUIT PULL-APART BREAD

A cheesy and easy crowd-pleaser! This Parmesan Biscuit Pull-Apart Bread is simple to make and delivers big flavor.



Yield: 24 - 3x2.75-inch piece servings

*For crediting in USDA Child Nutrition Programs,
1 serving (1 - 3x2.75-inch piece) = 2 oz
equivalent Grain, 0.25 oz equivalent M/MA,
1/4 cup Red/Orange Vegetable*

INGREDIENTS

PREP

- Pillsbury™ Frozen Biscuit Dough Reduced Sodium Southern Style, 2.2 oz (31151) (3 lb 5 oz) 24 each

ASSEMBLY

- Mozzarella cheese, shredded (4 oz) 1 cup
- Parmesan cheese, shredded (2.5 oz) 3/4 cup
- Garlic powder 1 tsp
- Italian seasoning, dried 1/2 tsp

FINISHING

- Butter, unsalted, melted (1 oz) 2 Tbsp
- Marinara sauce (3 lb 5 oz) 6 cups

DIRECTIONS

PREP

1. Thaw biscuit dough, covered, either at room temperature 30 minutes or refrigerated overnight.
2. Cut biscuits into quarters; place in a single layer onto a generously sprayed half sheet pan.

ASSEMBLY

1. Combine mozzarella, parmesan, garlic powder and Italian seasoning in a small mixing bowl.
2. Sprinkle mixture over biscuit pieces and bake until golden brown.

BAKE

Convection Oven* | 325°F | 15-20 minutes
Standard Oven | 375°F | 25-30 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.

FINISHING

1. Remove from oven and brush butter over hot biscuits.
2. Cool in pan for 5 minutes then cut into a 4x6 pattern; serve with 1/4 cup marinara sauce.



Pairs perfectly with Chicken Parmesan!





PERSONAL MUFFIN COBBLERS

A taste of summer, all year round!

These Personal Muffin Cobblers feature a delightful blend of sweet peaches and blueberries, topped with warm whole grain muffin pieces.



Yield: 12 servings

*For crediting in USDA Child Nutrition Programs,
1 serving = 1 oz equivalent Grain, 1/2 cup Fruit*

INGREDIENTS

- Diced peaches, canned in juice, drained (2 lb 14 oz) 5 cups
- Blueberries, frozen (6 oz) 1 cup
- Pillsbury™ Place & Bake™ Frozen Muffin Top Batter Whole Grain Blueberry (11113) (1 lb 9.1 oz) 12 each

DIRECTIONS

1. Combine peaches and blueberries gently; portion 1/2 cup into each of 12 disposable "fry boats" or other bake-able containers.
2. Cut muffin top batter pieces into quarters; arrange 4 on top of fruit in each container.
3. Place on sheet pan then bake as directed; serve warm.

BAKE

Convection Oven* | 300°F | 17-21 minutes

Standard Oven | 350°F | 20-24 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.



Swap out peaches for strawberries for a mixed berry cobbler.





SPICY RANCH SNACK MIX

Easy to make and impossible to resist! This Spicy Ranch Snack Mix is a simple recipe with big flavor, perfect for snack time, lunch time, or any time.



Yield: 40 - 1/2 cup servings

*For crediting in USDA Child Nutrition Programs,
1 serving (1/2 cup) = 0.25 oz equivalent Grain*

INGREDIENTS

- Rice Chex™ Bulkpak Cereal (13325) (6.5 oz) 6 cups
- Cheerios™ Bulkpak Cereal (13325) (6 oz) 6 cups
- Corn tortilla chips (3 oz) 4 cups
- Popcorn, popped (1 oz) 4 cups
- Butter, unsalted, melted (3 oz) 1/3 cup
- Ranch seasoning mix, dry (1 oz) 1/4 cup
- Cayenne pepper, ground 1 tsp

DIRECTIONS

1. Mix cereals, chips and popcorn in large mixing bowl.
2. Pour melted butter over mixture and toss to coat.
3. Sprinkle in ranch seasoning and cayenne pepper then toss until coated; spread onto parchment-lined full sheet pans in an even layer.
4. Bake as directed, stirring every 15 minutes to brown evenly.
5. Serve immediately or cool to room temperature and store in airtight containers.

BAKE

Convection Oven* | 200°F | 50-60 minutes

Standard Oven | 250°F | 60-70 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 25 minutes of baking.



Swap out popcorn for Corn Chex™ for an easy cereal mix.





STRAWBERRY SWIRL PANCAKE SQUARES

Easy to make and even easier to love!

This recipe is easily scalable, and the fresh strawberry flavor is a crowd-pleaser.



Yield: 45 - 1 square servings

*For crediting in USDA Child Nutrition Programs,
1 serving (1 piece) = 2.25 oz equivalent Grain,
1/8 cup fruit*

INGREDIENTS

- Water, cool approx. 72°F (5 lb) 10 cups
- Gold Medal™ Whole Grain Complete Pancake Mix (31527) (5 lb) 1 box
- Strawberries, sliced, IQF (3 lb) 9 cups

DIRECTIONS

1. Add water and pancake mix to mixing bowl and whisk until batter is smooth.
2. Reserve 1 cup of strawberries and fold remaining 8 cups into batter.
3. Spread batter evenly into greased or parchment-lined full sheet pan.
4. Sprinkle reserved strawberries over top; bake as directed and serve warm.

BAKE

Convection Oven* | 350°F | 15-20 minutes

Standard Oven | 400°F | 20-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.



**CHEF'S
TIPS**

Swap out strawberries for any frozen commodity fruit to customize.



FROM-SCRATCH



ULTIMATE BRUNCH SANDWICH

This perfect grab-and-go
breakfast sandwich is quick and
easy to assemble.



Yield: 1 sandwich

*For crediting in USDA Child Nutrition Programs,
1 serving (1 sandwich) = 2 oz equivalent Grain,
2 oz equivalent M/MA*

INGREDIENTS

- Pillsbury™ Place & Bake™ Frozen Muffin Top Batter Whole Grain Blueberry (11113) (4 oz) 2 each
- Egg patty, prepared, warm (1.5 oz) 1 each
- Turkey sausage patty, prepared, warm (1.4 oz) 1 each

DIRECTIONS

1. Bake muffin top batter according to case instructions.
2. Place warmed egg and sausage patties between flat sides of 2 muffin tops creating a sandwich.
3. Serve immediately or wrap in sandwich wrap and hold warm for service.



**CHEF'S
TIPS**

Swap the turkey sausage for a slice of cheese for a vegetarian offering.



SPEED-SCRATCH



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