

easydoesit

Serve up hot, buttery biscuit sensations in a snap! Explore and innovate – all across your menu.

Quick-Prep Forms – High Quality, Low Labor

	Frozen Dough	Fully Baked
Features	 Simplifies back-of-house Minimal labor required Reduces waste Foolproof - no right or wrong way to put in the pan 	 Moist, tender texture and golden-brown crust Easy prep – just thaw, heat and serve Superior holding ability Bakeable tray simplifies storage, staging and prep
Benefits	 No thawing - bake straight from freezer to oven Greater consistency in size and shape vs. scratch or mix Highly versatile and easy to use across dayparts and menu opportunities 	 Fast and virtually labor-free Minimal waste and throwaways Highly tolerant - once baked, can be held in warmer for up to 2 hours

Popular & Profitable Applications

With our biscuits' lower labor costs and higher upcharge potential, you can increase profits on each order! Try these crowd-pleasers:

Biscuits & Gravy Classic comfort food

Biscuits and gravy is a **profitable** menu item with low-cost ingredients. Diners are willing to pay more thanks to an elevated perception of the dish.

Traditional Southern Style, 4.25oz

Biscuit Sandwich Totally easy, totally trending

Hot biscuit sandwiches are always a treasured breakfast favorite. Try biscuits for **lunch sandwiches** and **burgers**, too!

Southern Style Easy Split, 3.17oz

Breadbasket Deliciously different

Elevate your breadbasket beyond same-old slices or rolls. Biscuits add a signature touch to **soups**, **salads**, **proteins** and more.

Garlic and Cheddar Mini, 1.2oz or Southern Style, 2.2oz

Imagine that!

Push the biscuit's culinary boundaries and explore flavor fusions, like:

- Plant-based **protein burgers** with a buttery **biscuit carrier**
- **Open-faced** BBQ sandwiches with a tender *biscuit base*
- Hot, savory biscuit and **veggie pot pie**
- Sweet, cinnamonrich biscuit
 French Toasts
- Fruity shortcake sandwiches with pudding or whipped cream

Scan for more ideas!



Cornbread Biscuit Built for cornbread cravers

This Freezer-to-Oven solution combines cornbread's classic appeal with a biscuit's versatility – for standout menu flavor and style.

Cornbread Biscuit Dough, 2.20z



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