

# Honey Chicken Biscuit - CACFP

## General Information

Recipe #	Category	Source
1792719	Breakfast Entree 	Local

## Ingredients

Name	Quantity	Quantity + 2
Wheat flour, white, all-purpose, enriched, bleached	3 3/8 oz.	
Wheat flour, whole-grain, soft wheat	3 7/8 oz.	
Leavening agents, baking powder, low-sodium	1/2 oz.	
Sugars, granulated	1/2 oz.	
Salt, table	1/4 oz.	
Butter, without salt	2 5/8 oz.	
Milk, fluid, nonfat, calcium fortified (fat free or skim)	4 7/8 fl oz	
Chicken Nuggets, Breaded, Uncooked, 2M, 28/5.68oz, 10#, Tyson, 10383860928	18 nugget	
Honey	1/3 c., 1 1/3 tsp.	

## Preparation Instructions

### HACCP Process: #3 - Complex Food Preparation

1. Preheat oven to 425 degree F. Combine flours, baking powder, sugar, and salt in mixer with paddle attachment.
2. Grate butter on a grater, medium size. Use gloves so butter doesn't get too warm. As dry ingredients are mixing, add cold butter on low speed until mixture looks coarse and crumbly. Do not over mix.
3. With mixer running, slowly add buttermilk until mixture comes together. You may need to add a little extra buttermilk or not add all of it, it depends on the dough. Only add enough for it to come together. Once again, do not over mix. Turn dough out on a lightly floured work surface. Knead dough gently a few times.
4. Scrape surface and flour surface again. Roll dough 3/4 inch thickness and cut biscuits into 2 1/2 inch rounds. Place biscuits on a parchment lined sheet pan. Bake at 425 degrees F for 10-15 minutes until biscuits are golden brown and done in the center. Reduce oven to 350 degree F.
5. Place chicken nuggets on a half sheet tray and bake at 350 degree F oven for 10 minutes or until the internal temperature reaches 165 degree F.
6. Remove chicken from oven and drizzle with honey.
7. To serve, slice the biscuit in half. Place 3 nuggets on each biscuit. Top with the biscuit half and serve.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.



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Serving Size	Yield
1 Each	6.00

## Nutrition Facts

### Serving Size 1 Each (156 gm)

Amount Per Serving	% Daily Value*
Calories	435.991
Total Fat 19.861 gm	30.555%
Saturated Fat 7.921 gm	39.603%
Trans Fat 0.000* gm	
Cholesterol 51.466 mg	17.155%
Sodium 661.977 mg	27.582%
Total Carbohydrate 55.219 gm	18.406%
Dietary Fiber 3.398 gm	13.594%
Total Sugars 20.174 gm	
Includes 18.740 gm of Added Sugars	
Protein 12.507 gm	25.014%
Vitamin A 115.309* mcg RAE	12.812%
Vitamin C 0.349* mg	0.582%
Vitamin D 0.347 mcg	1.737%
Calcium 156.557 mg	15.656%
Iron 2.185 mg	12.138%
Potassium 470.980 mg	10.021%
Saturated Fat % of Calories	16.350 %
Added Sugar % of Calories	17.193 %

\* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

## Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Grains

1 oz

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

## Added Sugar Limitations i

Not applicable.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

## Vendors

Tyson Foods, Inc. 

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

**CORRECTIVE ACTION HOT FOOD:** All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

## Dates

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