

Homemade Biscuit - NSLP

General Information

Recipe #	Category	Source
2062663	Breakfast Entree 	Local

Ingredients

Name	Quantity	+Quantity 2
Wheat flour, white, all-purpose, enriched, bleached	3 lbs., 10 oz.	
Wheat flour, whole-grain, soft wheat	3 lbs., 14 oz.	
Leavening agents, baking powder, low-sodium	7 ¼ oz.	
Sugars, granulated	7 ¼ oz.	
Salt, table	2 ½ oz.	
Butter, without salt	2 lbs., 10 oz.	
Milk, fluid, nonfat, calcium fortified (fat free or skim)	80 fl oz	

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

- Preheat oven to 425 degree F. Combine flours, baking powder, sugar, and salt in mixer with paddle attachment.
- Grate butter on 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.
- With mixer running, slowly add buttermilk until mixture just 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 leave the side of the bowl and come together. Once again do not over mix. Turn dough out on a lightly floured work surface. Knead gently a few times.
- Scrape surface and flour once again. Roll dough 3/4 inch thickness and cut biscuits in to 2 1/2 inch rounds. Place biscuits on parchment lined sheet pans. Bake at 425 degrees F for 10-15 minutes or until golden brown and done in the center.

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.

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.

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.

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



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Serving Size	Yield
1 Each	100.00

Nutrition Facts

Serving Size 1 Each (75 gm)

Amount Per Serving		
Calories		222.109
% Daily Value*		
Total Fat	10.214 gm	15.714%
Saturated Fat	6.143 gm	30.716%
Trans Fat	0.000* gm	
Cholesterol	26.094 mg	8.698%
Sodium	280.583 mg	11.691%
Total Carbohydrate	29.843 gm	9.948%
Dietary Fiber	2.791 gm	11.166%
Total Sugars	3.467 gm	
Includes 2.037 gm of Added Sugars		
Protein	4.331 gm	8.663%
Vitamin A	115.309 mcg RAE	12.812%
Vitamin C	0.247 mg	0.412%
Vitamin D	0.297 mcg	1.483%
Calcium	150.160 mg	15.016%
Iron	1.597 mg	8.874%
Potassium	336.992 mg	7.17%
Saturated Fat % of Calories		24.892%
Added Sugar % of Calories		3.669%

* 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.

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.

Meal Components

Component	Measurement
Whole Grain-Rich	1 oz

Added Sugar Limitations

Not applicable.

Dates

Last Updated	Created
02-19-2026	02-19-2026

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