

Baking Biscuits



Place 24 biscuits on a lined ½ size baking pan. Bake at 400°F (204°C) for 14 -16 minutes, or to **190° (88°C)** (rotate half-way).



Brush butter on top of each biscuit. Store biscuits in airtight containers.

**6-Hour Shelf Life
Make Fresh Daily**



Maple Cheddar Biscuit Components



Cheddar Bacon Biscuits



1 Tan Cheddar

1 Tan Bacon

Baked Biscuit



Top each biscuit with

- **1 Tan Cheddar** and
- **1 Tan Bacon**



2nd Bake:

**Place tray of fully baked biscuits in oven -
360° for 3 min.**

**6-hour
shelf life.
Make
Fresh
Daily!**



Maple Cheddar Biscuit Components



Spicy Maple Mayo



1 Red Mayonnaise

1 Green Maple Syrup

1 Black Buffalo Sauce



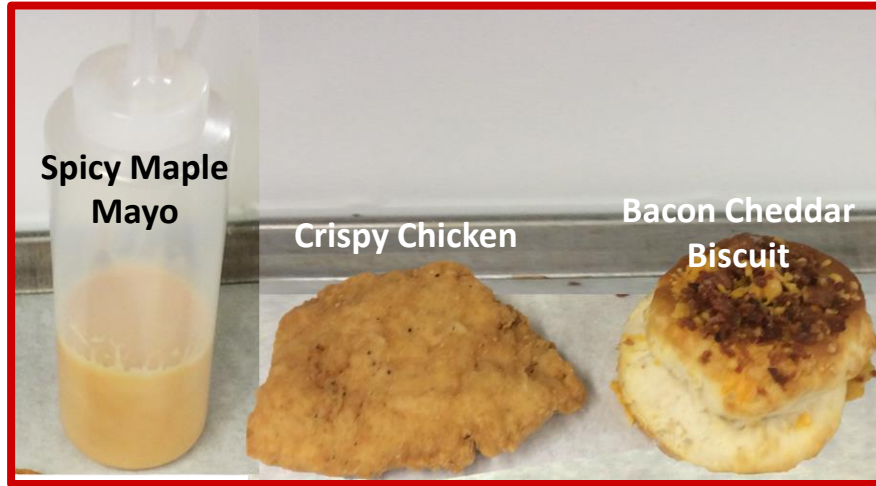
Mix all ingredients
until smooth.

**14 day
shelf life.**





Maple Cheddar Biscuit Build



Split Open Bacon Cheddar Biscuit



Crispy Chicken



Spicy Maple Mayo Drizzle