



## Ultragrain® Sausage, Egg & Cheese Biscuits

### Ingredients

- 2 eggs
- 2 brown-and-serve sausage patties
- 2 slices process American cheese

### Directions

- Prepare biscuits according to directions.
- Meanwhile, in a small bowl, whisk eggs. Heat a small nonstick skillet coated with cooking spray over medium heat. Add egg mixture; cook and stir until set. Heat sausage patties according to package directions.
- To assemble, split each biscuit; layer with a cheese slice, sausage patty and scrambled eggs. Replace tops. **Yield:** 2 servings.

## Ultragrain® Buttermilk Biscuits

Ultragrain Buttermilk Biscuits	Baker's %	Total %	Weight lbs
Ultragrain Soft	100.00	41.70	5.0
Baking Powder	4.26	1.78	0.2
Sugar	5.28	2.20	0.3
Margarine	39.29	16.38	2.0
Buttermilk	91.00	37.94	4.6
<b>Total</b>	<b>239.83</b>	<b>100.00</b>	<b>12.0</b>

### Directions

Blend dry ingredients 1 min low speed  
 Cut in margarine to pea sized lumps  
 Mix 10 seconds on low speed while adding all buttermilk  
 Mix 5 seconds low speed  
 Mix 15 seconds on 2nd speed  
 Roll out on floured surface - down, up, down - 1/2 inch thick  
 Three fold - rotate, flip  
 Roll out on floured surface - down, up, down - 1/2 inch thick  
 Three fold - rotate, flip  
 Roll out on floured surface - down, up, down - 1/2 inch thick  
 Cut rounds  
 Place on parchment lined sheet pan  
 Brush with melted butter  
 Bake in 450° oven for 12 minutes

**Yield:** At 2 oz. each, the 5 lb flour batch will make roughly 96 biscuits.