

# Whole Wheat Biscuit

**Makes:** 100 servings

100 Servings

| Ingredients                | Weight        | Measure          |
|----------------------------|---------------|------------------|
| Enriched all-purpose flour | 3 lb 9 1/2 oz |                  |
| Whole wheat flour          | 3 lb 14 oz    |                  |
| Instant nonfat dry milk    | 7 1/2 oz      | 3 cups 2 Tbsp    |
| baking powder              | 7 oz          | 1 cup 1 tsp      |
| Salt                       |               | 2 Tbsp 1 1/2 tsp |
| Shortening                 | 2 lb 6 3/4 oz | 1 qt 1 cup       |
| Water, cold                | 4 lb 11 oz    | 2 qt 1 1/2 cup   |

## Directions

1. Blend flours, dry milk, baking powder, and salt in mixer for 1 minute at low speed.
2. Add shortening and blend into dry ingredients for 2 minutes at low speed. Mixture will be crumbly.
3. Add water and mix for approximately 1 minute on low speed to form soft dough. Scrape bowl as necessary during mixing.
4. Turn out onto lightly floured surface. Divide dough in half and knead each half lightly for 1 minute.
5. Roll or pat out each ball of dough to  $\frac{3}{4}$ " thickness. Cut with floured 2  $\frac{1}{2}$ " biscuit cutter and place on sheet pan in rows of 5 across, 8 down (full pan) and 5 across, 4 down (half pan).
6. Bake until lightly browned: Conventional oven: 450°F for

15-18 min; Convection oven: 400°F for 10-13 min