



12 EASY RECIPES FOR
COFFEE SHOP-STYLE
fresh baked goods



Introducing coffee
shop-inspired
recipes featuring

FRESH BAKED GOODS

Coffee shops are capturing morning traffic, capitalizing on the breakfast occasion and bringing in revenue from snacking away from home. This means customers have come to expect fresh baked goods alongside their morning coffee.

The Fresh Baked Goods Opportunity

By incorporating coffee shop-inspired fresh bakery items you can benefit from the coffee shop trend, satisfy patrons, drive traffic and increase your bottom line.

MADE *fresh here.*
MADE *easy.*



generalmills.com/coffeeshop





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TURKEY AVOCADO

CLUB BISCUIT SANDWICH

It's a club sandwich, biscuit-style—piled high with turkey, lettuce, avocado, bacon and cheese.

YIELD: 60 SERVINGS (1 SANDWICH EACH)

INGREDIENTS

WEIGHT MEASURE

BISCUIT

Gold Medal™ Buttermilk Biscuit Mix 5 lb (11765)*	5 lb	1 box
Water, cold (approximately 50°F)	2 lb 8 oz	5 cups

FILLING

Bacon, raw, sliced	1 lb 14 oz	60 slices
Tomatoes, fresh, sliced	5 lb	60 slices
Cheese, Muenster, sliced, 0.5 oz each	1 lb 14 oz	60 slices
Turkey, deli, thin sliced, 1 oz each	3 lb 12 oz	120 each
Avocados, fresh, ripe, sliced	3 lb 8 oz	8 each

*If you're in a hurry, try one of our place and bake Easy Split™ biscuits for a fast small batch

NUTRITION

Nutrition values are calculated using the weights of ingredients.
Serving Size: 1 serving; **Calories:** 340; **Calories from Fat:** 180; **Total Fat:** 19g; **Saturated Fat:** 11g; **Trans Fat:** 0g; **Cholesterol:** 35mg; **Sodium:** 1010mg; **Total Carbohydrate:** 27g; **Dietary Fiber:** 2g; **Sugars:** 3g; **Protein:** 15g
% Daily Value*: Vitamin A: 10%; Vitamin C: 6%; Calcium: 15%; Iron: 10%
Exchanges: 1½ Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; ½ Vegetable; 0 Very Lean Meat; 1½ Lean Meat; 0 High-Fat Meat; 2½ Fat; **Carbohydrate Choices:** 2½
 *Percent Daily Values are based on a 2,000 calorie diet.

DIRECTIONS

BISCUITS

1. Mix biscuit dough as directed on package.
2. Roll dough to ½" thickness.
3. Cut biscuit dough using a 3" biscuit cutter.

BAKE

Convection Oven*	400°F	7-9 minutes
Standard oven	450°F	11-13 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

Note: Biscuits can be made ahead and sliced to order. Easy to rewarm biscuit in the microwave for just 5-10 seconds.

FILLING

1. Cook bacon slices on grill or skillet.
2. Drain and set aside.
3. Cut each bacon strip in half.

ASSEMBLY

1. Split warm biscuits in half horizontally.
2. Layer bottom of each biscuit with 1 lettuce leaf, 1 tomato slice, 2 slices of turkey, 1 slice of cheese, 2 slices of avocado and 2 half slices of bacon.
3. Top with remaining biscuit half.
4. Serve immediately.



BREAKFAST

TURKEY CLUB SANDWICH

This club sandwich is morning fare—featuring a biscuit piled high with a cooked-to-order egg and turkey club fixin’s.

YIELD: 1 SERVING (1 SANDWICH EACH)

INGREDIENTS

Pillsbury™ Golden Buttermilk Easy Split™ Frozen Baked Biscuits (06236)	2.25 oz	1 each
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AVOCADO CREAM SPREAD

Avocado, fresh, ripe	1.5 oz	¼ each
Mayonnaise	1 oz	2 Tbsp
Lime juice		½ tsp
Garlic salt		¼ tsp
Cumin, ground		⅛ tsp
Muenster cheese, sliced	1 oz	1 each
Egg, scrambled or fried	2 oz	1 each
Turkey, deli, sliced thin	1 oz	2 each
Bacon slices, cooked	1 oz	2 each
Tomato, slice		1 each

DIRECTIONS

AVOCADO CREAM SPREAD*

- Place ¼ of avocado flesh in small mixing bowl and mash until smooth.
- Add mayonnaise, lime juice, garlic salt and cumin; stir until well blended.
- Keep cool until needed.

ASSEMBLY

- Split warm biscuit in half; layer bottom of biscuit with Muenster cheese, prepared (fried or scrambled) egg, sliced turkey, cooked bacon, tomato slice and 1-#70 scoop Avocado Cream Spread.
- Top with remaining biscuit half and serve immediately.

*Avocado cream holds for up to 2 days covered in the refrigerator. Sprinkle with extra lime juice if storing overnight.

NUTRITION

Nutrition values are calculated using the weights of ingredients.

Serving Size: 1 sandwich; **Calories:** 770; **Calories from Fat:** 500; **Total Fat:** 56g; **Saturated Fat:** 15g; **Trans Fat:** 4.5g; **Cholesterol:** 275mg; **Sodium:** 2000mg; **Total Carbohydrate:** 38g **Dietary Fiber:** 3g; **Sugars:** 5g; **Protein:** 28g; **% Daily Value*:** Vitamin A: 15%; Vitamin C: 6%; Calcium: 25%; Iron: 15%; **Exchanges:** 2½ Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 8 Fat; **Carbohydrate Choices:** 2½

*Percent Daily Values are based on a 2,000 calorie diet.



SOUTHWESTERN

BREAKFAST SANDWICHES

Turn up the heat on your breakfast offerings with this sandwich that layers pepper sauce seasoned eggs, fiery chorizo and melted pepper jack.

YIELD: 12 SERVINGS (1 SANDWICH EACH)

INGREDIENTS

	WEIGHT	MEASURE
Pillsbury™ Golden Buttermilk Easy Split™ Frozen Baked Biscuits (06236)	2 lb 6 oz	12 each
Chorizo, ground, raw*	1 lb 8 oz	3 cups
Eggs, large, whole	3 lb	2 dozen
Pepper sauce, red		12 dashes
Cheese, pepper jack, shredded	6 oz	1½ cups

*1 lb 8 oz raw chorizo will equal approximately 13.5 oz (3 cups) cooked.

DIRECTIONS

BISCUIT BASE

1. Bake biscuits as directed on package. Keep warm.

Convection Oven*	325°F	19-23 minutes
Standard oven	400°F	29-34 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

FILLING

1. Cook chorizo in medium skillet until brown. Drain well, and set aside.
2. Cook eggs in same skillet to a soft scramble. Add red pepper sauce and stir into eggs.
3. Add cooked chorizo to egg mixture and stir until well blended. Remove from heat.

ASSEMBLY

1. Split warm biscuits in half.
2. Place 1.75 oz (#12 scoop) of the chorizo/egg filling over each biscuit half.
3. Sprinkle approximately 1 Tbsp shredded cheese over each half. Serve immediately.

To hot hold breakfast sandwiches, place filled biscuits into foil sandwich wrap before placing in steam table pan or hot holding cabinet. Limit batch size to less than 60 minutes of hot holding for best quality.

NUTRITION

Nutrition values are calculated using the weights of ingredients.

Serving Size: 1 Sandwich; **Calories:** 780; **Calories from Fat:** 470; **Total Fat:** 52g; **Saturated Fat:** 18g; **Trans Fat:** 7g; **Cholesterol:** 545mg; **Sodium:** 1840mg; **Total Carbohydrate:** 40g; **Dietary Fiber:** 0g; **Sugars:** 5g; **Protein:** 37g; **% Daily Value*:** Vitamin A: 15%; Vitamin C: 0%; Calcium: 15%; Iron: 25%; **Exchanges:** 1½ Starch; 0 Fruit; ½ Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 1 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 1 High-Fat Meat; 4½ Fat; **Carbohydrate Choices:** 2½

*Percent Daily Values are based on a 2,000 calorie diet.



CINNAMON ROLL

ROSE

Use a simple and clever method to turn a frozen cinnamon roll into a lovely rose shape topped with vanilla icing.

YIELD: 12 SERVINGS (1 ROLL EACH)

INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme 3 oz (05358)	2 lb 6 oz	12 each
Gold Medal™ Ready-to-spread Vanilla Crème Icing (11216)	10 oz	1 cup

DIRECTIONS

CINNAMON ROLL BASE

1. Thaw cinnamon rolls covered for 20 minutes at room temperature or overnight under refrigeration.
2. Place cinnamon rolls in 3x4 pattern on parchment-lined full sheet pan.
3. Using scissors, cut each roll from the center out, making 4-5 cuts halfway through dough.

BAKE

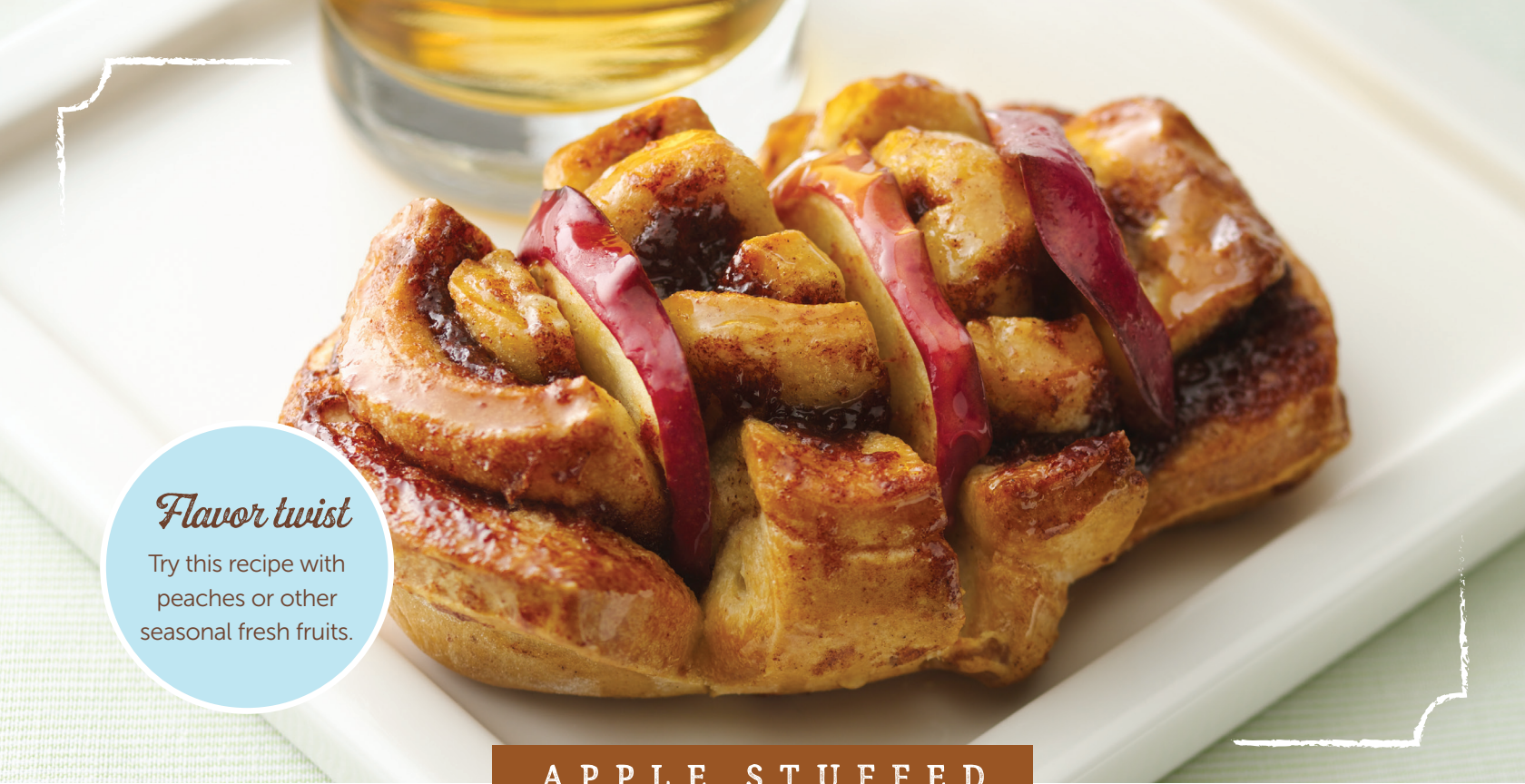
Convection Oven*	300°F	22-26 minutes
Standard oven	350°F	28-32 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.

NUTRITION
 Nutrition values are calculated using the weights of ingredients.
Serving Size: 1 Roll; **Calories:** 380; **Calories from Fat:** 130; **Total Fat:** 14g; **Saturated Fat:** 6g; **Trans Fat:** 2g; **Cholesterol:** 20mg; **Sodium:** 580mg; **Total Carbohydrate:** 57g; **Dietary Fiber:** 2g; **Sugars:** 29g; **Protein:** 6g; **% Daily Value*:** Vitamin A: 4%; Vitamin C: 0%; Calcium: 4%; Iron: 10%
Exchanges: 2 Starch; 0 Fruit; 2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 2½ Fat; **Carbohydrate Choices:** 4
 *Percent Daily Values are based on a 2,000 calorie diet.

FINISHING

1. Cool cinnamon rolls completely before handling.
2. Heat icing in short 15-20 second bursts and stir until melted.
3. Dip each cinnamon roll rose into melted icing to just coat tips.



Flavor twist
 Try this recipe with peaches or other seasonal fresh fruits.

APPLE STUFFED

CINNAMON ROLLS

Bake apple slices inside a mouthwatering cinnamon roll for a fresh-baked treat.

YIELD: 12 SERVINGS (1 ROLL EACH)

INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme 3 oz (05358)	2 lb 4 oz	12 each
Apples, fresh, medium size, cored	1 lb 4 oz	4 each

DIRECTIONS

1. Thaw cinnamon rolls covered for 20 minutes at room temperature or overnight under refrigeration.
2. Cut four slits width-wise halfway through dough across each cinnamon roll.
3. Cut each apple into 12 slices, approximately ¼ inch thick.
4. Place rolls in 3x4 pattern onto parchment-lined full sheet pan.
5. Place a slice of apple in each of the 4 slits in the cinnamon rolls.

BAKE

Convection Oven*	300°F	22-26 minutes
Standard oven	350°F	28-32 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.

FINISHING

1. Glaze with simple syrup for a glossy shine or lightly drizzle with melted vanilla Icing.
2. Serve warm.

NUTRITION

Nutrition values are calculated using the weights of ingredients.
Serving Size: 1 Roll; **Calories:** 290; **Calories from Fat:** 90; **Total Fat:** 10g; **Saturated Fat:** 3g; **Trans Fat:** 2g; **Cholesterol:** 20mg; **Sodium:** 520mg; **Total Carbohydrate:** 43g; **Dietary Fiber:** 3g; **Sugars:** 15g; **Protein:** 6g; **% Daily Value*:** Vitamin A: 4%; Vitamin C: 0%; Calcium: 4%; Iron: 10%; **Exchanges:** 2 Starch; 0 Fruit; 1 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1½ Fat **Carbohydrate Choices:** 3

*Percent Daily Values are based on a 2,000 calorie diet.



INDIVIDUAL

STICKY BUNS

Easily transform frozen cinnamon rolls into ooey, gooey sticky buns.

YIELD: 12 SERVINGS (1 BUN EACH)

INGREDIENTS

	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme 3 oz (05358)	2 lb 4 oz	12 each
Sugar, brown, packed	12 oz	1½ cups
Cream, heavy	1 lb 8 oz	3 cups

DIRECTIONS

1. Spray jumbo muffin pan generously with cooking spray.
2. Place 2 tablespoons brown sugar into each muffin cup.
3. Pour ¼ cup heavy cream into each muffin cup.
4. Place 1 unbaked cinnamon roll on top of brown sugar cream mixture in each muffin cup.

BAKE

Convection Oven*	300°F	30-34 minutes
Standard oven	350°F	35-39 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 15 minutes of baking.

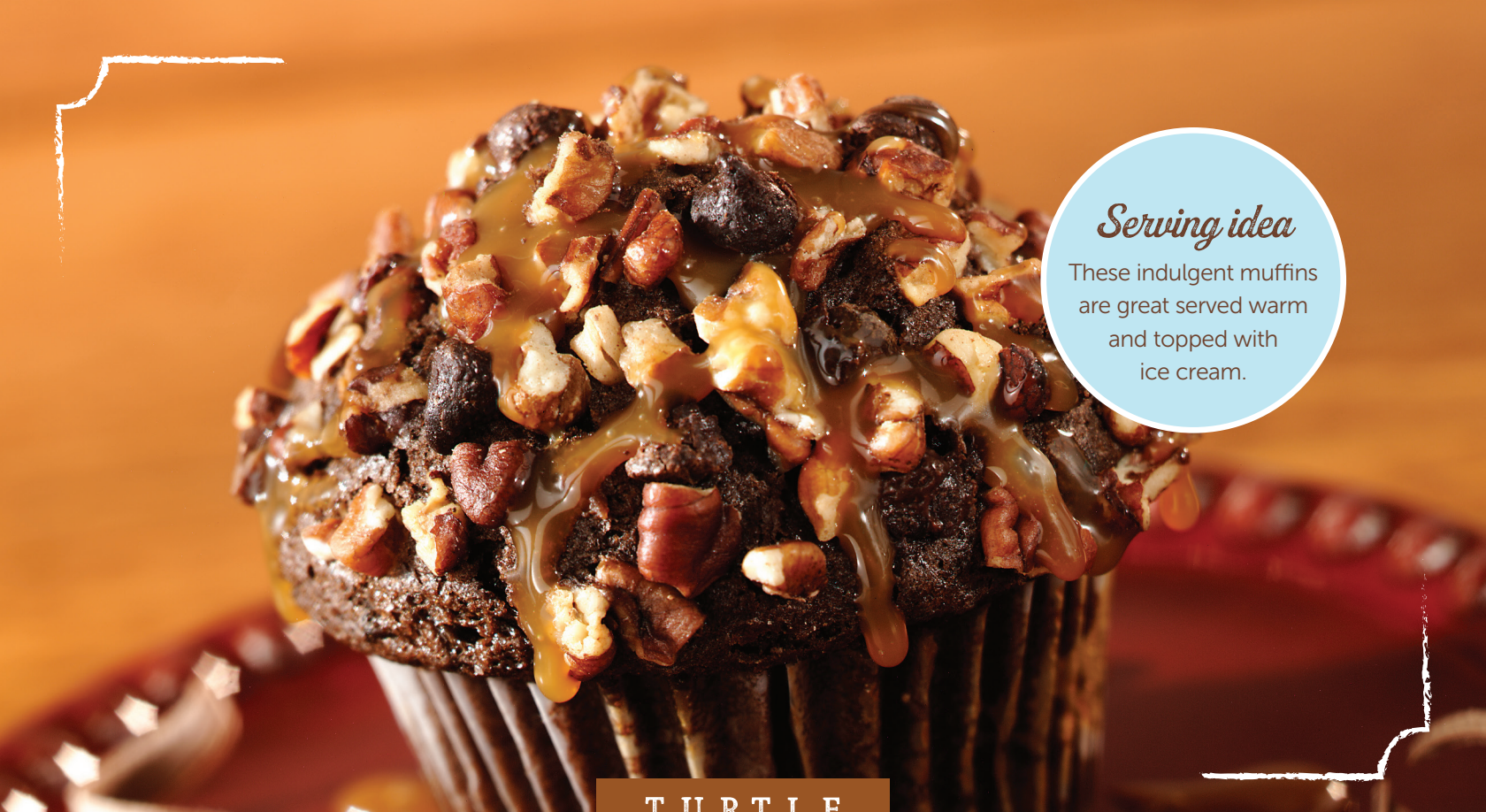
FINISHING

1. Immediately invert muffin pan onto full sheet pan or serving platter, allowing sticky buns to release.
2. Serve warm or gently reheat for 5-10 seconds in the microwave.

NUTRITION

Nutrition values are calculated using the weights of ingredients.
Serving Size: 1 Bun; **Calories:** 580; **Calories from Fat:** 300; **Total Fat:** 33g; **Saturated Fat:** 17g; **Trans Fat:** 3g; **Cholesterol:** 100mg; **Sodium:** 540mg; **Total Carbohydrate:** 65g; **Dietary Fiber:** 1g; **Sugars:** 27g; **Protein:** 7g; **% Daily Value*:** Vitamin A: 20%; Vitamin C: 0%; Calcium: 8%; Iron: 10%; **Exchanges:** 2½ Starch; 0 Fruit; 2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 6 Fat **Carbohydrate Choices:** 4

*Percent Daily Values are based on a 2,000 calorie diet.



Serving idea
 These indulgent muffins are great served warm and topped with ice cream.

TURTLE

MUFFINS

Decadence defined. Top fresh-baked chocolate chocolate chip muffins with pecans and luscious caramel.

YIELD: 24 SERVINGS (1 MUFFIN EACH)

INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Place 'n Bake™ Chocolate Chocolate Chip Muffins (31661)	4 lb 8 oz	48 each
Pecans, chopped	8oz	2 cups
TOPPING		
Caramel topping	12oz	1 cup

DIRECTIONS

1. Spray two standard muffin pans generously with cooking spray. If using paper liners, spray tops of pans only.
2. Place one puck in each muffin cup.
3. Press a second puck into pecans, coating one side. Place this puck on top of puck in pan, pecan-side up.
4. Sprinkle remaining pecans evenly among pans.

BAKE

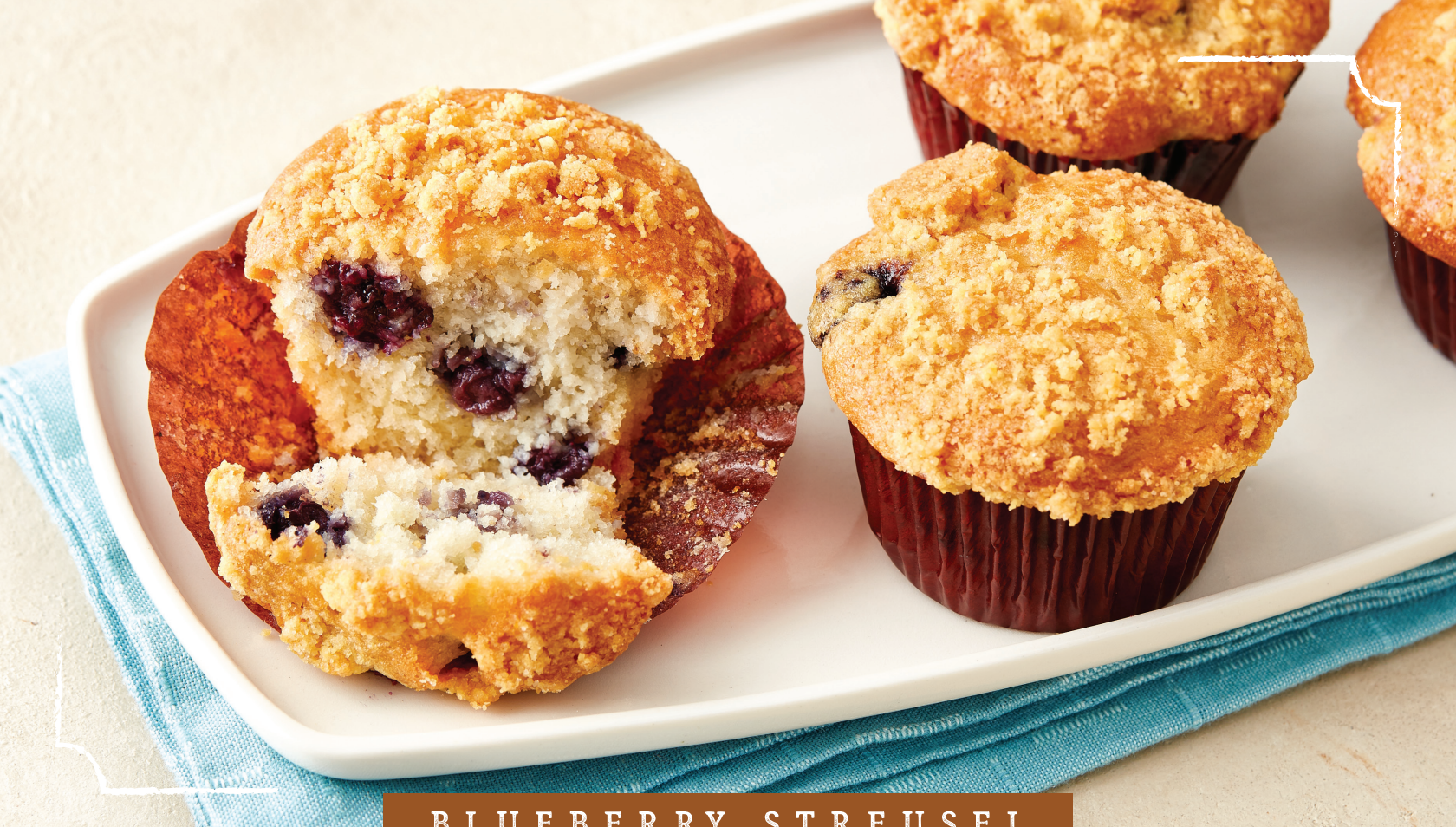
Convection Oven*	325°F	27-31 minutes
Standard oven	375°F	33-37 minutes

NUTRITION
 Nutrition values are calculated using the weights of ingredients.
 Serving Size: 1 Muffin; Calories: 450; Calories from Fat: 230; Total Fat: 25g; Saturated Fat: 9g; Trans Fat: 0g; Cholesterol: 45mg; Sodium: 370mg; Total Carbohydrate: 49g; Dietary Fiber: 3g; Sugars: 30g; Protein: 6g; % Daily Value*: Vitamin A: 0%; Vitamin C: 0%; Calcium: 4%; Iron: 15%; Exchanges: 1½ Starch; 0 Fruit; 1½ Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 5 Fat; Carbohydrate Choices: 3
 *Percent Daily Values are based on a 2,000 calorie diet.

*Rotate pans baked in convection oven one-half turn (180°) after 14 minutes of baking.

TOPPING

1. Allow muffins to cool 30 minutes.
2. Heat caramel topping in microwave 15-30 seconds or until pourable, then drizzle over muffins.



B L U E B E R R Y S T R E U S E L

MUFFINS

Sprinkle blueberry muffin rounds with a crumbly, buttery streusel topping for an irresistible bakery item.

YIELD: 24 SERVINGS (1 MUFFIN EACH)

INGREDIENTS

	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Blueberry Muffins (31662)	4 lb 8 oz	48 each
Streusel topping*	6 oz	1 cup
STREUSEL TOPPING		
Mix	5 lb	1 box
Butter	1 lb	2 cups

NUTRITION

Nutrition values are calculated using the weights of ingredients.
Serving Size: 1 Muffin; **Calories:** 340; **Calories from Fat:** 160; **Total Fat:** 18g; **Saturated Fat:** 9g; **Trans Fat:** 0g; **Cholesterol:** 55mg; **Sodium:** 360mg; **Total Carbohydrate:** 39g; **Dietary Fiber:** 1g; **Sugars:** 23g; **Protein:** 4g; **% Daily Value*:** % Vitamin A: 2%; Vitamin C: 0%; Calcium: 2%; Iron: 8%; **Exchanges:** 1 Starch; 0 Fruit; 1½ Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 3½ Fat; **Carbohydrate Choices:** 2½
 *Percent Daily Values are based on a 2,000 calorie diet.

DIRECTIONS

1. To make streusel, combine 5 lb (1 box) mix and 1 lb (2 cups) butter in mixer bowl.
2. Mix using paddle attachment on low speed until fine crumbs form, about 2 minutes.
3. Set aside 1 cup of streusel for muffins. Refrigerate remaining streusel up to two weeks.
4. Spray two standard muffin pans generously with cooking spray. If using paper liners, spray tops of pans only.
5. Place two pucks in each muffin cup.
6. Sprinkle approximately 2 tsp streusel evenly over the top of each muffin.

BAKE

Convection Oven*	325°F	27-31 minutes
Standard oven	375°F	33-37 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 14 minutes of baking.



Topping idea

Also great topped with your favorite streusel recipe.

MARBLLED

BERRY CITRUS LOAVES

Swirl two muffin batters together, one orange cranberry and one blueberry, for a fabulously fruity bread.

YIELD: 60 SERVINGS (1 SLICE EACH)

INGREDIENTS

	WEIGHT	MEASURE
Pillsbury™ Tubeset™ Cranberry Orange Muffin Batter (08070), thawed	3 lb	1 each
Pillsbury™ Tubeset™ Blueberry Muffin Batter (08026), thawed	3 lb	1 each
Coarse sugar	4 oz	½ cup

DIRECTIONS

1. Pipe 8 oz cranberry orange muffin batter into each of 6 greased loaf pans (4" x 7.75" x 2.25").
2. Add 8 oz blueberry muffin batter on top of each pan.
3. Gently stir using a knife to swirl together to create a marbled effect; spread evenly.
4. Sprinkle 1 Tbsp (0.5 oz) coarse sugar on top of each loaf.
5. Bake as directed below; let cool 30 minutes in pan before turning onto a wire rack to cool completely for slicing; or, freeze and slice cleanly frozen or thawed.

NUTRITION

Nutrition values are calculated using the weights of ingredients.
Serving Size: 1 slice; **Calories:** 150; **Calories from Fat:** 60; **Total Fat:** 7g; **Saturated Fat:** 1g; **Trans Fat:** 0g; **Cholesterol:** 20mg; **Sodium:** 130mg; **Total Carbohydrate:** 21g; **Dietary Fiber:** 0g; **Sugars:** 2g; **Protein:** 1g; **% Daily Value*:** Vitamin A: 0%; Vitamin C: 0%; Calcium: 0%; Iron: 2%; **Exchanges:** ½ Starch; 0 Fruit; 1 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1½ Fat; **Carbohydrate Choices:** 1½

*Percent Daily Values are based on a 2,000 calorie diet.

BAKE

Convection Oven*	300°F	40-45 minutes
Standard oven	350°F	45-50 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 20 minutes of baking.

Tip: Use pan spray on off-set spatula when spreading cake batter to prevent sticking (as needed).



Flavor twist
 Try this recipe with all our delicious scone flavors!

S C O N E

BEAR CLAWS

Simply cut a few slits in prepared scone dough rounds and bake into the popular breakfast sweet treat. Drizzle with icing and watch them fly off your shelves.

YIELD: 12 SERVINGS (1 BEAR CLAW EACH)

INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Brown Sugar Cinnamon Scones (31081)	2 lb 13 oz	12 each
Gold Medal™ Ready-to-spread Vanilla Crème Icing (11216)	10 oz	1 cup

- DIRECTIONS**
1. Place scones on cutting board with scone pointed toward you; make (4) 1-inch vertical cuts evenly across each scone. (Leave ¼ inch uncut and attached.)
 2. Thaw 10-15 minutes; spread open cuts to separate and create bear claw.
 3. Place on parchment-lined sheet pan in 6x4 pattern.

BAKE

Convection Oven*	325°F	19-23 minutes
Standard oven	375°F	22-26 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.

FINISHING

1. Cool bear claws completely.
2. Heat icing in microwave until melted.
3. Dip "bear toes" into melted icing; place on parchment-lined sheet pan, and allow to set before serving.

Tip: Use half scones to create smaller "bear cub claws".

NUTRITION

Nutrition values are calculated using the weights of ingredients.
Serving Size: Bear Claw; **Calories:** 530; **Calories from Fat:** 210; **Total Fat:** 23g; **Saturated Fat:** 13g; **Trans Fat:** 0g; **Cholesterol:** 10mg; **Sodium:** 330mg; **Total Carbohydrate:** 77g; **Dietary Fiber:** 1g; **Sugars:** 47g; **Protein:** 4g; **% Daily Value*:** Vitamin A: 0%; Vitamin C: 0%; Calcium: 8%; Iron: 10%; **Exchanges:** 2 Starch; 0 Fruit; 3 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 4½ Fat; **Carbohydrate Choices:** 5
 *Percent Daily Values are based on a 2,000 calorie diet.



S C O N E

BRUNCH CAKE

Scone meets muffin meets cake in this delicious brunch treat. Tangy lemon filling and delicious scone dough make this a must-try item.

YIELD: 12 SERVINGS (1 BRUNCH CAKE EACH)

INGREDIENTS

	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Blueberry Scones (08150)	2 lb 13 oz	12 each
Filling, lemon, prepared	12 oz	1¼ cups

DIRECTIONS

1. Place a block of 12 scones on a cutting board, scored side facing up. (Do not break apart individually.)
2. Cut each scone in half (making an X across the score cut) to create smaller triangles.
3. Cut scone triangles in half again to create mini scone triangles.
4. Cut mini scone triangles in half again to create quartered scones.
5. Place 4 quartered pieces in each cup of well-sprayed jumbo muffin pan.
6. Place lemon filling in piping bag fitted with tip. Pipe approximately 1 oz lemon filling into the center of the quartered scones.

NUTRITION

Nutrition values are calculated using the weights of ingredients.
Serving Size: 1 Brunch Cake; **Calories:** 440; **Calories from Fat:** 180; **Total Fat:** 20g; **Saturated Fat:** 10g; **Trans Fat:** 0g; **Cholesterol:** 15mg; **Sodium:** 410mg; **Total Carbohydrate:** 58g; **Dietary Fiber:** 2g; **Sugars:** 28g; **Protein:** 5g; **% Daily Value*:** Vitamin A: 0%; Vitamin C: 0%; Calcium: 8%; Iron: 8%
Exchanges: 1½ Starch; 0 Fruit; 2½ Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 4 Fat; **Carbohydrate Choices:** 4
 *Percent Daily Values are based on a 2,000 calorie diet.

BAKE

Convection Oven*	325°F	20-24 minutes
Standard oven	375°F	25-29 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.

Tip: Sprinkle with powdered sugar for a more decorative plate presentation.



Flavor twist
Lemon filling can be substituted for raspberry filling.

SCONE

DANISH

Blueberry scone dough and a raspberry cream cheese filling come together to create this gorgeous Danish.

YIELD: 12 SERVINGS (1 DANISH EACH)

INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Blueberry Scones (08150)	1 lb 6.5 oz	6 each
Filling, cream cheese, prepared	12 oz	1¼ cups
Filling, raspberry, prepared	6 oz	⅔ cup
Almonds, sliced	9 oz	3 cups

- ### DIRECTIONS
1. Place scones on cutting board; cut each in half, creating 2 smaller triangles.
 2. Cut each half horizontally into 2 slices while standing them upright.
 3. Lay 2 slices flat, and place together with the longest edges touching. (Scone will be shaped like a square.)
 4. Place dough onto parchment-lined sheet pan in 3x4 pattern; lightly press together.
 5. Place cream cheese filling in piping bag; pipe 1 oz onto center of scones.
 6. Top with 1 Tbsp raspberry filling and sprinkle with sliced almonds.

NUTRITION
Nutrition values are calculated using the weights of ingredients.
Serving Size: 1 Danish; Calories: 470; Calories from Fat: 280; Total Fat: 32g; Saturated Fat: 12g; Trans Fat: 0g; Cholesterol: 40mg; Sodium: 250mg; Total Carbohydrate: 36g; Dietary Fiber: 4g; Sugars: 16g; Protein: 9g;
% Daily Value*: Vitamin A: 8%; Vitamin C: 0%; Calcium: 10%; Iron: 10%;
Exchanges: 1½ Starch; 0 Fruit; 1 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; ½ High-Fat Meat; 5½ Fat; Carbohydrate Choices: 4
*Percent Daily Values are based on a 2,000 calorie diet.

BAKE

Convection Oven*	325°F	20-24 minutes
Standard oven	375°F	25-29 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.



PILLSBURY™ BREADS OVERVIEW

CROISSANTS, CIABATTA & FRENCH BREAD

Elevate your sandwich offerings with Pillsbury™ Breads. These fresh-baked Croissants and Pillsbury™ Breads can be topped with classic breakfast items or lunch-time favorites for versatility.



Pillsbury™ Croissant Baked Butter Pinched Sliced 2.5 oz

Pinched and sliced croissants in pre-baked, **easy-to-use** thaw and serve format. Sweet dairy flavor with buttery notes. Formulated to produce flaky and tender croissants.



Pillsbury™ Ciabatta

Pre-sliced whole grain ciabatta rolls make it easy to elevate your typical sandwich. Serve with hot or cold sandwich fillings to add variety to your menu. No artificial colors or flavors. Frozen and bulk packed.



Pillsbury™ French Bread

Pre-sliced French bread makes it easy to elevate your typical sandwich. Serve with hot or cold sandwich fillings to add variety to your menu.

MADE *fresh here.* **MADE** *easy.*