

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Buttermilk Biscuit Mix	2½ lb	5 lb
Sugar	1/2 cup (3½ oz)	1 cup (7 oz)
Cinnamon	1/4 tsp	1/2 tsp
Cold Water or Milk	1½ cups (12 oz)	3 cups (24 oz)
Raisins	1½ cups (9 oz)	3 cups (1 lb 2 oz)
Cinnamon Chips	2 cups (12 oz)	4 cups (1½ lb)
GLAZE		
Powdered Sugar	2 cups (8 oz)	4 cups (1 lb)
Water or Milk	1/4 cup	1/2 cup
Vanilla Extract	1/2 tsp	1 tsp



**BISCUITS**

1. Use a mixer with paddle attachment.
2. Add Buttermilk Biscuit Mix, sugar, and cinnamon into mixing bowl.
3. Blend on low speed\* to incorporate, about 30 seconds.
4. Add water or milk. Blend on low speed\* for 30 more seconds.
5. Add raisins and cinnamon chips; mix on low speed\* for 30 more seconds.
6. Place dough onto a floured surface. Dust with flour. Fold all edges to center and gently pat (do not knead dough). Using a rolling pin, roll out to 1/2" thickness.
7. Cut out biscuits using a 3" cutter. Place biscuits onto greased or paper-lined pan, leaving about 2" between them.
8. Bake according to the table below.

**GLAZE**

1. Mix the glaze ingredients together.
2. Drizzle glaze over hot biscuits.

\* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
3" Biscuit	2.5 oz	400°F 7 - 10 minutes	450°F 12 - 15 minutes	59

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Baking time may vary depending on the oven and oven load.