



Maximizing Biscuits Across the Menu



Tip #1
“Plus up”
biscuits
with different
seasonings
or rubs.



01

Coffee Rub for Biscuits

Bitterness adds balance, complexity and sophistication to foods like this seasoned coffee rub sprinkled on top of biscuits.

Get the recipe [here](#).





02

Biscuit Everything Bagel Bomb

Biscuits with all the seasonings of an everything bagel and an added bonus: a cream cheese, onion and bacon filling.

Get the recipe [here](#).

03

Parmesan Herb-Topped Whole Grain-Rich Biscuits

Whole-grain biscuits get a fab and flavorful herb, cheese and garlic topping.

Get the recipe [here](#).



Tip #2

Take biscuits to the center of the plate for unique entrée options.





04

Biscuit Croquettes

The potato has taken a back seat to the biscuit in this twist on the classic French dish. Stuffed with all the breakfast faves, coated and fried. Crunchy, crispy deliciousness.

Get the recipe [here](#).

05

Burger Breakfast Pockets

An egg nestled in a biscuit cup with onions, hamburger and cheese brings a unique breakfast presentation and fun flavors to your menu.

Get the recipe [here](#).





06

Sweet Potato and Mushroom Biscuit Melts

A great recipe to use with leftover biscuits, combining sweet potato, caramelized onions, sautéed mushrooms and spinach—all topped with Swiss cheese.

Get the recipe [here](#).

Tip #3
Create
desserts
that dazzle.



07

Peach Cobbler Shortcake

Pillsbury™ Cornbread Biscuits
add extra flavor to this super
easy, peachy dessert.

Get the recipe [here](#).



08

Biscuit Berry Shortcake

The classic American dessert layers a flaky biscuit sprinkled with sugar, berries and plenty of sweet whipped cream.

Get the recipe [here](#).



09

Banana Pudding Biscuits

What do you get when you combine Pillsbury™ Cornbread Biscuits with vanilla pudding, bananas and ice cream? A delicious dessert, of course, and don't forget the caramel, chocolate and vanilla wafers.

Get the recipe [here](#).



Tip #4

Swap out the bread or bun and use biscuits as a sandwich carrier for tasty sandwiches.





10

Spicy Chicken Biscuit Sandwiches

This spicy chicken sandwich uses Pillsbury™ Cornbread Biscuits for an extra layer of deliciousness.

Get the recipe [here](#).

11

Corned Beef Pretzel Biscuit Sandwiches

A simple, clever trick turns frozen biscuits into on-trend pretzel rolls, ready to be layered with zesty corned beef.

Get the recipe [here](#).





12

French Onion Roast Beef Sliders

French Onion Soup meets roast beef on a cheddar garlic biscuit to create the perfect appetizer.

Get the recipe [here](#).

Tip #5

**Serve fresh,
out-of-the-oven
biscuits with a
side of savory or
sweet-flavored
butter.**



13

Kentucky Apple Butter

**Apple butter was never this easy!
Ditch the peeling and start with apple
sauce and spices, then bake.**

Get the recipe [here](#).





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visit www.generalmillscf.com.**