

LYONS  
**THICK  
& EASY®**

# Bacon Cheddar Ranch Biscuits





# Bacon Cheddar Ranch Biscuits

IDDSI LEVELS 4 5 6



## NUTRITION

**Serving Size:**  
2.5 oz portion

**Calories:** 160

**Total Fat:** 9g

**Saturated Fat:** 4.5g

**Trans Fat:** 0g

**Cholesterol:** 25mg

**Sodium:** 430mg

**Total Carbs:** 15g

**Dietary Fiber:** 0g

**Total Sugars:** 3g

**Added Sugars:** 0g

**Protein:** 6g

**Vitamin D:** 0% DV

**Calcium:** 0% DV

**Iron:** 0% DV

**Potassium:** 0% DV

## INGREDIENTS

|                                                                                   | 1 Serving | 4 Servings | 8 Servings                  | 16 Servings             |
|-----------------------------------------------------------------------------------|-----------|------------|-----------------------------|-------------------------|
| <b>THICK &amp; EASY® Texture Modified Bread &amp; Dessert Mix</b><br>Item: 118519 | 2 Tbsp    | ½ cup      | 1 cup<br>~ ½ of 10.6 oz bag | 2 cups<br>1-10.6 oz bag |
| Ranch seasoning                                                                   | ½ tsp     | 2 tsp      | 1 Tbsp + 1 tsp              | 2 Tbsp + 2 tsp          |
| Parsley flakes (optional)                                                         | pinch     | ½ tsp      | 1 tsp                       | 2 tsp                   |
| Butter, unsalted, melted                                                          | ½ Tbsp    | 2 Tbsp     | ¼ cup                       | ½ cup                   |
| <b>THICK &amp; EASY® Pureed Bulk Bacon #78720</b>                                 | ¾ tsp     | 1 Tbsp     | 2 Tbsp                      | ¼ cup                   |
| Prepared cheddar cheese sauce                                                     | ½ Tbsp    | 2 Tbsp     | ¼ cup                       | ½ cup                   |
| Water, hot                                                                        | 2 ½ Tbsp  | 2/3 cup    | 1 1/3 cup                   | 2 2/3 cup               |

## DIRECTIONS

1. Combine ranch seasoning and bread mix in a mixing bowl.
2. Add melted butter and stir until mixture resembles wet sand.
3. Add hot water, stir briskly with wire whip until blended.
4. Add pureed bacon and cheddar cheese sauce and stir until all ingredients are thoroughly blended.
5. Cover and allow to rest at room temperature or in refrigerator for 30 minutes.
6. Use a spoon or #16 scoop to divide into 2.5 oz portions. Use gloved hands to form each portion into a biscuit shape, if desired.
7. Serve one biscuit per serving.

**Serving Suggestion:** For a browned appearance, lightly brush biscuit with browning sauce before serving.