

  
**THICK  
& EASY**

# Bacon Cheddar Ranch Biscuits







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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> Item: 118519	2 Tbsp	½ cup	1 cup ~ ½ of 10.6 oz bag	2 cups 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.