

BUNKER HILL BISCUITS

- 5 lb box Gold Medal Buttermilk Biscuit Mix
- 5 cups Water, cold, approximately 50°F
- 1 lb Butter, melted
- 1 lb Sugar, granulated
- 3/4 cup Cinnamon, ground

1. Follow steps 1 through 3 of package directions for preparing biscuit mix.
2. Scoop biscuit dough using #20 scoop, and deposit into melted butter.
3. Coat biscuit lightly in butter using brush. Mix sugar and cinnamon. Roll buttered dough in cinnamon sugar mixture. Pinch dough randomly in cinnamon-sugar several times to incorporate cinnamon-sugar throughout dough.
4. Place biscuits next to each other in greased 12x18x2 1/2-in baking pans.
5. Bake in a convection oven at 400°F 10-12 minutes or a standard oven 450°F 14-16 minutes. When baked in convection oven, rotate pan after 5 minutes of baking.
6. Allow biscuits to cool 5 minutes. Turn upside down on paper-lined pan, and turn biscuits right side up.

ADDITIONAL INFORMATION

Ingredients	1 lb Butter, melted, 1 lb Sugar, granulated, 3/4 cup Cinnamon, ground, 5 cups Water, cold, approximately 50°F, 5 lb box Gold Medal Buttermilk Biscuit Mix
Course	Breakfast, Brunch, Desserts, Sides
Cuisine	American
Category	Bread
Serving Size	72