

Easy Egg Baskets

This is an easy speed scratch recipe using a reduced sodium “white” biscuit dough. This is great for Breakfast for lunch also.

Makes: 30 Servings



Ingredients

- 30 CH Guenther # 224005 Conestoga Reduced Sodium Simple Split Biscuit Dough
- 10 cups Sunny Fresh # 40928 Eggstravaganza with Bacon & Cheese
- ½ cup Commodity Shredded Yellow Cheddar Cheese

Directions

1. Place frozen Biscuit Dough pucks on an oiled sheet pan and thaw for 30 minutes.
2. Preheat convection oven to 325 degrees.
3. Lightly coat standard muffin tins with pan release spray.
4. Place thawed Biscuit pucks into muffin tins and press to form a cup.
5. Fill biscuit cup with 1 oz of Eggstravaganza with Bacon & Cheese.
6. Top with 1 teaspoon of Shredded Cheddar Cheese.
7. Bake in a preheated oven at 325 degrees for 22-25 minutes

Each Egg Basket is 1 M/MA + 2 Grain

Notes

If the school does not have muffin tins they can place thawed biscuit dough on sheet pans and press out center with their fingers to about 4-4.5 inches, and then other steps 5-7.

Can substitute a Whole Grain Biscuit Dough instead of the Reduced Sodium White Biscuit Dough.

Nutrients	Amount
Calories	287
Total Fat	16 g
Saturated Fat	7 g

Cholesterol	87 mg
Sodium	503 mg
Total Carbohydrate	27 g
Dietary Fiber	1 g
Total Sugars	4 g
Added Sugar Included	2 g
Protein	7 g
Vitamin D	0
Calcium	168 mg
Iron	2.62 mg
Potassium	130 mg