



Biscuit Mashups



Enhance your all-day breakfast offerings with **Baker's Source Imperial Biscuit Mashups**. Trending flavors combine with a classic, tried and true breakfast favorite in this new "non-traditional" biscuit build. Versatile across the menu from stand-alone offerings to unique sandwich carriers, this mashup format adds bold flavor and comforting texture to any sweet or savory offering. Deliver premium, quality dishes made with this sweeter version of a traditional biscuit with the distinct and craveable texture of the beloved waffle.

Features and Benefits

- Thaw and bake convenience allows you to bake only what you need with no waste
- Pre-baked and ready split format offers consistency as well as time and labor savings
- Can be used as a sandwich carrier or a stand-alone offering
- Delivers a unique eating experience that is not available in any foodservice location
- 50% of consumers are interested in unique sandwich carriers, yet only 28% of operators are offering them¹
- Unique sandwich carriers index the highest among the top breakfast megatrends¹

Source:

¹ Datassential

Ingredients

ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PALM OIL, SUGAR, SWEET CREAM, CONTAINS LESS THAN 2%: WHEAT PROTEIN ISOLATE, BUTTERMILK, BAKING SODA, SALT, SODIUM ALUMINUM PHOSPHATE, DEXTROSE, SODIUM ACID PYROPHOSPHATE, NATURAL AND ARTIFICIAL FLAVORS, SOY LECITHIN, COLOR ADDED, TURMERIC, BHA, ANNATTO, SULFITES, LACTIC ACID. **CONTAINS ALLERGENS: WHEAT, MILK, SOY. MAY CONTAIN: EGG**

Menu Ideas

- **Crispy Korean Chicken Sandwich:** Korean-inspired fried chicken, Asian vegetable slaw, and gochujang mayonnaise on a sweet and savory biscuit
- **Waffle Biscuit Lobster Roll:** Lobster salad with dill, celery and mayonnaise on a sweet waffle biscuit served with melted butter and chives
- **Biscuit Ice Cream Sandwich:** Vanilla ice cream served in a deep-fried sweet and savory biscuit coated in cinnamon-sugar

Preparation Instructions

- Defrost completely – remove desired number of biscuits from case and place on a baking sheet. Allow to stand at room temperature for a minimum of 2 hours. Biscuits can also be stored in a cooler up to 36 hours prior to baking.
- Brush with butter substitute. Place tray in preheated oven to bake.
 - **Standard Oven:** 425°F for 4-5 minutes
 - **Convection Oven:** 350° for 5-6 minutes
- Remove from oven and brush again with butter substitute.

SUPC	Pack/Size	Brand	Description
5237310	144 / 2.4 oz.	BKRS IMP	READY SPLIT BISCUIT BUTTERMILK WAFFLE

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