

Scallion Biscuits

Recipe group
Baked Goods

Additional name
Baking & Pastry

Diet factors
VG, NF

Portions Portion size
12 2.63 oz

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
1	3/4 cup	0 lb 6.00 oz	0%	0 lb 6.00 oz	Non-Dairy Milk, soy, unsweetened	For Biscuit Dough: Mix together ingredients from step 1 to completely dissolve miso.
	1 tbsp	0 lb 0.06 oz	0%	0 lb 0.06 oz	Miso Paste	
	3/4 tsp	0 lb 0.13 oz	0%	0 lb 0.13 oz	Vinegar, Apple Cider	



Mix step 1 ingredients to dissolve miso

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
2	3 cup	13.80 oz	0%	13.80 oz	Flour, All-Purpose	In a food processor, combine ingredient from step 2 and pulse until blended.
	3 tbsp	0 lb 0.37 oz	17%	0 lb 0.45 oz	Onions, Green, sliced thinly on bias	
	1 1/2 tbsp	0 lb 0.48 oz	0%	0 lb 0.48 oz	Yeast, Nutritional	
	1 1/2 tbsp	0 lb 0.65 oz	0%	0 lb 0.65 oz	Baking Powder	
	3/4 tsp	0 lb 0.13 oz	0%	0 lb 0.13 oz	Baking Soda	
	3/4 tsp	0 lb 0.07 oz	0%	0 lb 0.07 oz	Salt, Kosher	



Combine step 2 ingredients

	Capacity measure	EP	Trim loss	AP Name of ingredient	Methods
3	18 tbsp	0 lb 9.00 oz	0%	0 lb 9.00 oz Non-Dairy Butter, Unsalted <i>cold, cubed</i>	Scatter butter evenly over flour and pulse 8-10 times until the mixture resembles coarse meal and the largest butter pieces are 1/4-inch wide.



Add cold, cubed butter



Pulse ingredients to produce a coarse meal

	Capacity measure	EP	Trim loss	AP Name of ingredient	Methods
4					Add reserved milk mixture and pulse until dough comes together. Be careful not to overprocess.

4



Add milk mixture



Pulse to combine

Capacity
measure

EP

Trim
loss

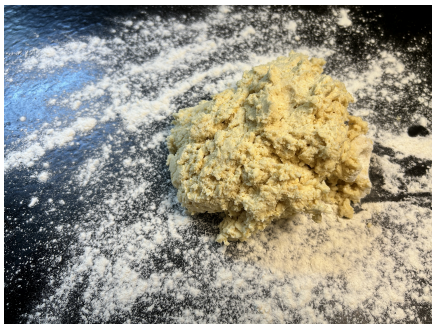
AP Name of ingredient

Methods

5

Transfer dough to a clean, floured work surface and knead into a ball. Using a rolling pin, roll dough until it's 1" thick. Using a 2 1/2-inch biscuit cutter, cut out biscuits and place on a lined sheet pan spaced 1" apart. Repeat until all dough is used.

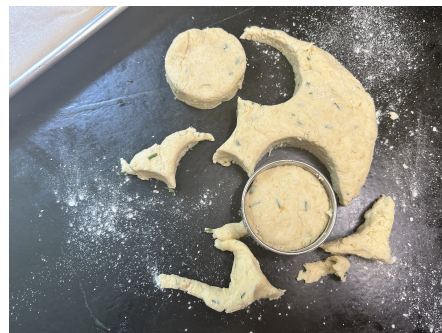
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Place dough on a clean, floured surface



Shape dough into a 1" thick rectangle



Cut biscuits out



Space biscuits 1 inch apart

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
6	1 1/2 tbsp	0 lb 0.75 oz	0%	0 lb 0.75 oz	Water	Preheat oven to 425°F. Mix ingredients from step 6 and brush on top of biscuits. Bake biscuits for 15 minutes or until golden brown. Rotate pan halfway through baking. Remove biscuits from oven, cool for 5 minutes.
	3/4 tsp	0 lb 0.17 oz	0%	0 lb 0.17 oz	Syrup, Maple	



Baked biscuits

ALLERGENS

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MEMO

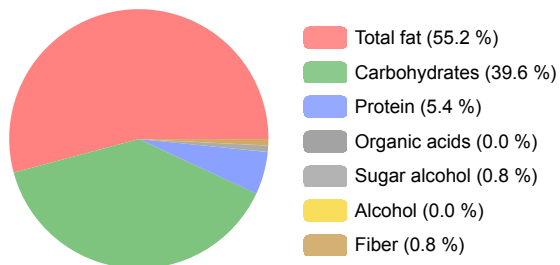
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NUTRITION INFORMATION

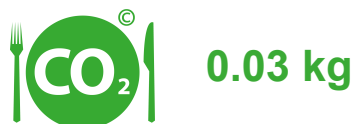
per portion

Energy nutritives				Calories	RDI	Minerals		RDI	
		RDI	% of energy	291.59 kcal	15 %	Salt	0.40 g	Vitamins	
Total fat	18.21 g	23 %	55.21 %	1,220.03 kJ		Salt	0.54 %	Vitamin A	174.59 µg 19 %
Saturated	3.36 g	17 %	10.18 %			Sodium	173.59 mg 8 %	Vitamin D	0.57 µg 3 %
Monounsaturated	8.30 g		25.17 %			Phosphorus	141.87 mg 11 %	Thiamine	0.04 mg 3 %
Polyunsaturated	5.31 g		16.09 %			Potassium	271.20 mg 6 %	Riboflavin	0.02 mg 2 %
Trans fatty acids	3.17 g		9.60 %			Iron	0.54 mg 3 %	Niacin	0.42 mg 3 %
Cholesterol	0.00 mg	0 %				Calcium	122.29 mg 9 %	Vitamin B6	0.02 mg 1 %
Linolenic acid	4.86 g		14.75 %			Zinc	0.32 mg 3 %	Vitamin B12	0.02 µg 1 %
Alpha-linolenic acid	0.00 mg		0.00 %			Magnesium	8.52 mg 2 %	Folate	0.00 µg 0 %
Total Carbohydrate	28.43 g	10 %	39.62 %			Iodine	0.00 µg 0 %	Vitamin C	0.21 mg 0 %
Sugars total	0.29 g	1 %				Selenium	11.07 µg 20 %	Vitamin E	1.94 mg 13 %
Added sugar	0.00 g	0 %	0.00 %			Copper	0.05 mg 6 %	Vitamin K	21.75 µg 18 %
Lactose	0.00 g							Others	
Fiber	1.23 g	4 %	0.81 %					Water	10.52 g
Organic acids	0.00 g		0.00 %						
Sugar alcohol	0.99 g		0.81 %						
Starch	0.00 g		0.00 %						
Protein	3.91 g	8 %	5.44 %						
Alcohol	0.00 g		0.00 %						

PERCENTAGE OF ENERGY



CO2



Comparable CO2 emissions for equal sized portions.

The carbon footprint calculator is based on emission factors per kilogram calculated for individual ingredients. The calculator does not take into account emissions from food preparation.