

Perfect Biscuits Made Easy: Chef Tips & Tricks for Success with Biscuit Dough



- **Storage:**
 - Keep dough frozen at 0°F or below until ready to bake. Always bake frozen to oven.
 - Always brush with butter or butter substitute after baking to ensure biscuits rise properly.
- **Panning:**
 - Lightly oil a baking sheet or place parchment paper on a sheet tray.
 - Place biscuit pucks with biscuit sides slightly touching to ensure biscuits rise properly.
- **Baking, freezer to oven:**
 - Convection Oven:
 - Preheat: 325°F
 - Bake Time: 20-22 minutes
 - Standard Oven:
 - Preheat: 350°F
 - Bake Time: 28-32 minutes
- **Brush biscuits with melted butter or butter substitute after baking.**