



# Yogurt Herb Baked Biscuits

A biscuit mix is perked up with herbs -- oregano, thyme and dill -- and a hint of sweetness from vanilla yogurt.

Servings: 54 servings

### Ingredients:

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Buttermilk Biscuit Mix (11765)	5 lb	1 box
Dill weed, dried		1 Tbsp
Thyme, dried		2 tsp
Oregano leaves, dried		2 tsp
Yoplait® ParfaitPro® Greek Vanilla Yogurt (41167)	2 lb	4 cups
Water, cold approx. 50°F	10 oz	1 1/4 cups

### Instructions:

1. Combine dry ingredients in a medium stainless steel mixing bowl; blend with rubber spatula.
2. Add yogurt and cold water; fold together until all the dry ingredients are wet.
3. Deposit batter using a #16 scoop onto parchment-lined sheet pans in a 4 x 6 configuration.
4. Press down batter lightly to flatten the scooped batter into a more even height, if desired.
5. Bake as directed below; serve immediately or allow biscuits to cool completely before storing in airtight container.

BAKE:	TEMP	TIME
Convection Oven*	400°F	7-9 minutes
Standard Oven	450°F	10-12 minutes

\*Rotate pans baked in convection oven one-half turn (180°) at minutes of baking.

### Nutrition Information:

Serving Size: 1 serving  
Calories : 200 / Calories from Fat : 70 /

% Daily Value:  
Total Fat : 8g 12% /  
Saturated Fat : 7g 33% / Trans Fat : 0g /  
Cholesterol : 0mg 0% / Sodium : 440mg 18% /  
Total Carbohydrate : 27g 9% /  
Dietary Fiber : 0g 0% / Sugars : 2g /  
Protein : 4g /  
Vitamin A : 0% 0% / Vitamin C : 0% 0% /  
Calcium : 6% 6% / Iron : 10% 10% /

Exchanges: 1 1/2 Starch/ 0 Fruit/ 1/2 Other Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/ 1 1/2 Fat/

### Carbohydrate Choice: 2

\*Percent Daily Values are based on a 2,000 calorie diet.  
Nutrition values are calculated using the weights of ingredients.

### TIPS

1. Tip: Dip gloved hand in water before pressing down on biscuit to keep batter from sticking to gloves.