



Bridgford
The Fresh-Baked Idea Company®

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K12 Recipe Guide



MADE
IN THE USA





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CHEESY JALAPEÑO Tex-Mex Sloppy Joes



INGREDIENTS

- 48 Bridgford White Whole Wheat Cheesy Jalapeño Biscuits (Item 6298)
- 24 cups Prepared taco meat (see recipe here)
- Shredded cheese
- Shredded lettuce
- Tomatoes (chopped)

INSTRUCTIONS

Make taco meat (recipe below) or use purchased taco meat; set aside. Heat thawed biscuits according to instructions on box. Split each biscuit in half, place ½ cup of taco meat on each bottom half of biscuit. Top with shredded lettuce and tomatoes and cheese (if desired), place top half of biscuit over filling.

Taco Meat

- 6 pounds raw ground beef (20% fat or less)
- 5 oz. fresh onion
- 1 tablespoon salt
- 1 tablespoon granulated garlic
- 14 oz. tomato paste
- 1 quart plus 1 cup water
- 2 tablespoons chili powder
- 1 tablespoon cumin
- 1½ teaspoons paprika
- 1½ teaspoons onion powder

Brown ground beef, drain. Add remaining ingredients and blend well. Bring to a boil. Reduce heat. Simmer for 25-30 minutes. Remove from heat.

SERVINGS

- 48 Sandwiches
- 1 Biscuit Sandwich = 2 oz. equivalent grains, 2 oz. equivalent meat/meat alternative.



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CHEESY JALAPEÑO

Chicken Biscuit Sandwiches



INGREDIENTS

- 24 Bridgford White Whole Wheat Cheesy Jalapeño Biscuits, (Item 6298), thawed
- 24 cooked whole grain breaded chicken patties

INSTRUCTIONS

Heat biscuits according to case directions. Remove from oven and lightly brush with melted butter. Remove each top half. Place a cooked, heated chicken patty/tenderloin on each bottom half of biscuits. Place biscuit top on chicken.

SERVINGS

24 Sandwiches
1 Biscuit Sandwich = 2 oz.
equivalent grain servings.
(Meat equivalent will depend on the size of chicken piece.)



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Avocado Biscuit Benedict

INGREDIENTS

- 12 (2.25 oz.) Bridgford Biscuits, thawed – Buttermilk (Item 6185) or Honey Whole Wheat (6285)
- 3 cups mashed avocado or guacamole
- 24 poached or fried eggs
- 2 cups cherry tomatoes, sliced in half
- Salt and pepper



INSTRUCTIONS

Heat Bridgford Biscuits according to case directions. Cut or split Bridgford Biscuits in half. Top each half with approximately 2 tablespoons avocado or guacamole. Place an egg on top of guacamole. Sprinkle with tomatoes. Season with salt and pepper.

SERVINGS

24 Servings
Each half biscuit has 1 oz.
equivalent grain servings.



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Biscuit Pizzas



INGREDIENTS

- 24 (2.25 oz.) Bridgford Honey Whole Wheat (Item 6285) or Buttermilk Biscuits (6185), thawed
- 2 cups marinara or pizza sauce
- 2 ½ cups mozzarella cheese, shredded
- ½ cup Parmesan cheese, grated
- 48 slices Bridgford Pepperoni

INSTRUCTIONS

Preheat oven to 325°F (convection) or 375°F (conventional). In a medium bowl, combine both cheeses. Lightly grease or line two half sheet pans. Divide or slice each biscuit in half horizontally and place slice side up on each pan. Evenly top each half with 2 teaspoons marinara and 1 tablespoon shredded cheese. Top each pizza with 1 slice Bridgford Pepperoni. Bake for 7 – 10 minutes or until biscuits are heated through and cheese is melted.

SERVINGS

48 Pizzas
Each pizza has 1 oz. equivalent grain servings.



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Biscuits and Gravy

INGREDIENTS

- 24 (2.25 oz.) Bridgford Biscuits, thawed – Buttermilk (Item 6185), Grain Waiver (Item 6284), or Honey Whole Wheat (6285).
- Melted butter or margarine for brushing biscuit tops
- 6 cups prepared and heated sausage gravy



INSTRUCTIONS

Preheat oven to 325°F (convection) or 375°F (conventional). Place thawed biscuits on lightly greased sheet pan. Bake for 7 – 10 minutes or until biscuits are lightly browned and heated through. Remove from oven and light brush tops with melted butter. Place 1 biscuit on serving dish and cover with heated gravy.

SERVINGS

24 Biscuits with gravy.
Each biscuit = 2 oz. equivalent grain servings.



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Blueberry Biscuit Parfait



INGREDIENTS

- 12 (2.25 oz.) Bridgford White Whole Wheat Blueberry Biscuits (Item 6246), thawed
- 6 cups vanilla Greek yogurt
- 3 cups fresh chopped seasonal fruit or berries

INSTRUCTIONS

Heat Bridgford Biscuits according to case instructions. Remove biscuits from oven and brush lightly melted butter or margarine. When cool enough to touch, slice or split each Bridgford Biscuit in half horizontally. Place bottom half of biscuit in serving dish or bowl, Top with $\frac{1}{2}$ cup yogurt and $\frac{1}{4}$ cup fruit. Top with remaining biscuit half and serve.

Can substitute with Bridgford Buttermilk, Honey Whole Wheat, or White Whole Wheat Biscuits.

SERVINGS

12 Servings
Each biscuit = 2 oz. equivalent grain servings.



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Biscuit and Turkey Sausage Sandwich



INGREDIENTS

- 20 Bridgford Biscuits, thawed – Buttermilk (Item 6185), Honey Whole Wheat (6285), White Whole Wheat Maple (6245), or Whole Grain Cheesy Jalapeño (6292), thawed
- 20 (2 oz. each) turkey sausage patties, precooked and heated

INSTRUCTIONS

Lightly grease ½ sheet pan(s). Preheat convection oven to 325°F. Bridgford Whole Grain Cheesy Jalapeño Biscuits 6292 already come pre-sliced. Place each Bridgford Biscuit back together (each top slice on bottom slice) and place on sheet pan. Heat Bridgford Biscuits for 7-10 minutes or until golden brown. Remove from oven and lightly brush with melted butter. Remove each top half from Bridgford Biscuits. Place a cooked, heated turkey sausage patty on each bottom half of biscuits. Place biscuit tops on sausages and serve.

SERVINGS

20 Sandwiches
One serving = 1 Biscuit Sandwich
= 2 oz. equivalent grains, 2 oz. meat equivalent (depending on the size of patty used).



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Biscuit Sandwich with Egg Whites, Spinach & Mushrooms

INGREDIENTS

- 12 (2.25 oz.) Bridgford Biscuits, thawed – Buttermilk (Item 6185) or Honey Whole Wheat (6285)
Olive oil
- 2 cloves garlic, minced
- 3 cups liquid egg whites
- 2 cups fresh spinach, finely chopped
- 1 cup fresh mushrooms, sliced
- 1 ½ cups shredded Cheddar cheese
- Salt and pepper



INSTRUCTIONS

In a large skillet over medium-high heat, heat 2 tablespoons of oil. Add garlic and sauté for 30 seconds. Pour in egg whites. Add spinach and mushrooms. Gently scramble ingredients together until egg whites are cooked. Season with salt and pepper. Sprinkle with cheese; cover and remove from heat. Heat Bridgford Biscuits according to case directions. Cut Bridgford Biscuits in half. Divide cooked egg mixture between biscuits to make breakfast sandwiches.

SERVINGS

12 Biscuit Sandwiches
Each sandwich has 2 oz. equivalent grain servings.



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Mini Taco Pizzas



INGREDIENTS

- 48 Bridgford Wheat or White Biscuits (Item 6285 or 6185)
- 24 cups prepared taco meat*
- Shredded cheese
- Shredded lettuce
- Tomatoes (chopped)

SERVINGS

96 Pizzas. One serving = 2 pizzas
2 pizzas (2 biscuit halves) = 2 oz.
equivalent grains, 2 oz. equivalent
meat/meat alternative.

INSTRUCTIONS

Make taco meat or use purchased taco meat; set aside. Heat thawed biscuits according to case instructions. Divide each biscuit in half, place $\frac{1}{4}$ cup of taco meat on each half. Top with shredded lettuce and tomatoes and cheese (if desired). Serve with salsa.

*TACO MEAT

- 6 pounds raw ground beef (20% fat or less)
- 5 oz. fresh onion
- 1 tablespoon salt
- 1 tablespoon granulated garlic
- 14 oz. tomato paste
- 1 quart plus 1 cup water
- 2 tablespoons chili powder
- 1 tablespoon cumin
- 1 $\frac{1}{2}$ teaspoons paprika
- 1 $\frac{1}{2}$ teaspoons onion powder

Brown ground beef, drain. Add remaining ingredients and blend well. Bring to a boil. Reduce heat. Simmer for 25-30 minutes. Remove from heat.



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Pepperoni Cheesy Garlic Breadsticks



INGREDIENTS

- 1 sheet (32 sticks) Bridgford White Whole Wheat Cheesy Garlic Breadstick Dough (Item 6787)
- 96 slices Bridgford Pepperoni

INSTRUCTIONS

Lightly grease or line with parchment several sheet pans; set aside.

Break apart frozen Bridgford White Whole Wheat Cheesy Garlic Breadsticks. Place on prepared sheet pans $\frac{1}{2}$ -1 inch apart. Let thaw and then place in proof box or warm area to rise until double in size. Place 3 Bridgford Pepperoni slices evenly on each stick. Bake in a preheated 325°F convection oven (375 degrees for conventional) for 7-10 minutes or until light golden brown. Remove from oven.

SERVINGS

32 Sticks
(1 oz. equivalent grain serving each).

“Italian” Dogs

INGREDIENTS

- 1 sheet (32 sticks) Bridgford White Whole Wheat Cheesy Garlic Breadstick Dough, (Item 6787)
- 32 hot dogs



INSTRUCTIONS

Break apart 32 Bridgford Cheesy Garlic Breadsticks from case. Let dough thaw until pliable – about 15 minutes (if it is completely thawed, it will be very messy). Lightly grease sheet pans. Taking one hot dog, wrap one breadstick around the hot dog and place on prepared pan. Repeat with remaining hot dogs and breadsticks, spacing them on sheet pans 1-2 inches apart. Bake in a preheated 325°F convection oven (375 degrees for conventional) for 12-15 minutes or until golden brown and hot dog is heated through.

SERVINGS

32 Italian Dogs
(1 oz. equivalent grain serving each).



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“Bookworms”



INSTRUCTIONS

Break apart 25 Bridgford Breadsticks from case and place on lightly floured surface. Let the dough thaw slightly until pliable. Lightly grease sheet pans. Taking one hot dog, wrap one breadstick around the hot dog and place on prepared pan. Repeat with remaining hot dogs and breadsticks, spacing them on sheet pan 1-2 inches apart. Brush dough with melted butter or margarine and let rise until puffy (30-60 minutes in a warm area). With a toothpick, poke 2 holes on one end of dough to make eyes on the head of the bookworm. Place a raisin half in each eye, pressing the raisin into the dough. Bake in a preheated 325°F convection oven (375 degrees for conventional) for 12-15 minutes or until golden brown and hot dog is heated through.

INGREDIENTS

- 25 Bridgford Frozen Honey Wheat Breadstick Dough pieces (Item 6728) or White Whole Wheat Cheesy Garlic Breadstick Dough pieces (6787)
- 25 hot dogs
- 25 raisins cut in half (for eyes)

SERVINGS

25 Bookworms
(1 oz. equivalent grain serving each).



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Bunny Shaped Cheesy Garlic Breadsticks



INGREDIENTS

1 sheet (32 sticks) Bridgford White Whole Wheat Cheesy Garlic Bread Stick Dough, (Item 6787)

INSTRUCTIONS

Lightly grease 4, half-sheet pans; set aside. Remove 1 sheet of frozen bread stick dough from case and place on work surface (return remaining sticks in case to freezer). Break pieces of bread stick dough apart while still frozen. Let the bread stick dough thaw until pliable - about 15 minutes (if it is completely thawed, it will be very messy). Take 1 bread stick and gently hold each end. Pull slightly and then fold the dough stick in half and loosely twist 2 times to form body and ears of the bunny. Place flat on prepared sheet pan. Repeat with remaining sticks of dough, placing them on prepared pans 1-2 inches apart. Let rise in proof box or warm area until double in size. Bake in a preheated 325°F convection oven for 7-10 minutes or until golden brown. Remove from pan and serve warm.

Heart Shaped Cheesy Garlic Knots



INSTRUCTIONS

Follow pan and work surface instructions above. Place one stick garlic-side-up, horizontally in front of you on floured surface. Tightly roll in from the left edge of the stick to the center of the garlic topped dough, repeat with other side of stick. Place on prepared sheet pan. Pinch the bottom of slice to make heart shape. Repeat with 11 remaining breadsticks. Let rise in warm area until puffy.

Bake in a preheated 325°F convection oven for 7-10 minutes or until light golden brown. Remove from oven and serve warm with marinara sauce, if desired.

SERVINGS

32 Bunnies or Garlic Knots
(1 oz. equivalent grain serving each).



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Chicken Parmesan Sliders



INGREDIENTS

- 24 Bridgford White Whole Wheat Heat and Serve Rolls, (Item 6672 or 6673), thawed
- 24 frozen cooked breaded chicken breasts (2 oz. each piece), heated according to package instructions
- 12 slices mozzarella or provolone cheese, each slice divided into 4 equal squares
- 1 cup of heated marinara or spaghetti sauce

INSTRUCTIONS

Bake chicken. Slice each thawed roll in half and heat according to package instructions. Place bottom half of 24 buns on a steam table pan. Place 1 baked chicken portion on top of each bottom bun. Top with 2 cheese squares and 2 teaspoons heated marinara. Place bun on top. Serve warm.

SERVINGS

24 Sliders
(1 oz. equivalent grain serving each if using Item 6672, 2 oz. equivalent grain servings if using 6673).



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School Spirit Sliders

INGREDIENTS

- 24 Bridgford White Whole Wheat Heat and Serve Rolls, (Item 6672 or 6673), thawed



INSTRUCTIONS

Heat desired number of Bridgford Rolls according to case instructions. Slice rolls in half horizontally; use rolls to make mini sandwiches filled with your choice of lunch meat, cheese, lettuce, tomato slices, etc.

SERVINGS

24 Sliders
(1 oz. equivalent grain serving each if using Item 6672, 2 oz. equivalent grain servings if using 6673).



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ITALIAN-STYLE Meatball Kolaches



INGREDIENTS

- 62 (each) Bridgford White Whole Wheat Roll Dough, thawed (Item 6737)
- 62 cooked meatballs (1-2 oz.)
- 3 ¾ cups marinara sauce
- 3 ¾ cups shredded mozzarella cheese
- 1 cup breadcrumbs
- 1 cup grated Parmesan cheese

INSTRUCTIONS

On lightly greased half sheet pan(s), place thawed rolls 4 across and 6 down. Place rolls evenly spaced. Spray roll dough with pan release or brush lightly with olive oil. Place in proofer to rise until double in size (60-90 minutes). Remove proofed dough from proofer. Using the bottom of a greased ¼ cup dry measuring cup, press a deep indentation in the center of each roll. Fill each with 1 tablespoon marinara sauce and 1 tablespoon shredded mozzarella cheese. Top with cooked meatball. Lightly brush tops of dough with olive oil or spray with pan release. Sprinkle tops with 1-2 teaspoons bread crumb/Parmesan mixture. Bake in a preheated 325°F convection oven for 20 -25 minutes. Remove kolaches from oven and hold hot until service.

SERVINGS

62 Kolaches
Child Servings: 2 oz. equivalent grains per Kolache.



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FOLLOWING SIMILAR STEPS

Make **Cheesesteak Kolaches** with Horseradish Sauce. Scan for the full recipe, or visit bridgford.com/school

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RECIPE



Spiced Apple Kolaches



INSTRUCTIONS

On lightly greased half sheet pan(s), place thawed rolls 4 across and 6 down. Place rolls evenly spaced. Spray roll dough with pan release or brush lightly with olive oil. Place in proofer to rise until double in size (60-90 minutes).

While dough is rising, prepare filling. Combine the sugars and spices in a bowl. Melt butter in sauté pan over medium heat. Add apple and sauté until soft. Sprinkle with the sugar mixture and let cook until the apples are tender. Stir in vanilla and applesauce, season with lemon juice as needed.

Remove proofed dough from proofer. Using the bottom of a greased $\frac{1}{4}$ cup dry measuring cup, press a deep indentation in the center of each roll. Using a #16 scoop (2 oz.), add filling to the center of each dough. For streusel topping, mix all ingredients well and sprinkle 1 tablespoon over each kolache. Bake in a preheated 325°F convection oven for 20 -25 minutes. Remove kolaches from oven and hold in warming cabinets until service.

SERVINGS

48 Kolaches
Child Servings: 2 oz. equivalent grains per Kolache. Adapted from Healthy Kids Collaborative, Rachel Petraglia.



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FOLLOWING SIMILAR STEPS

Make **Spiced Pear Kolaches**. Scan for the full recipe, or visit bridgfordschool.com

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RECIPE



INGREDIENTS

48 (each) Bridgford White Whole Wheat Roll Dough, thawed (Item 6737)

FILLING

- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup light brown sugar
- 2 teaspoons ground ginger
- 2 teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{8}$ th teaspoon ground allspice
- $\frac{1}{8}$ th teaspoon salt
- $\frac{1}{2}$ cup butter
- 4 lbs. apples, peeled and diced
- 1 tablespoon vanilla extract
- 1 cup applesauce
- 1 lemon, juiced

STREUSEL TOPPING

- 2 cups all-purpose flour
- $\frac{1}{2}$ cup butter, unsalted and softened
- $\frac{1}{2}$ cup granulated sugar

Pepperoni Pizza



INGREDIENTS

- 1 Bridgford Frozen Whole Grain Ready-Dough® Sheet, (Item 6729)
- 1 cup pizza sauce
- 3-4 cups grated mozzarella/cheddar cheese blend
- 26 slices Bridgford Sliced Pepperoni
- 1/2 cup grated Parmesan Cheese (optional)

SERVINGS

12 Slices
Each slice has 2 oz. equivalent grain servings, 1.5 - 2 oz. cheese, 1.2 grams Pepperoni (2 slices pepperoni).

INSTRUCTIONS

Place one frozen dough sheet on a lightly greased half sheet pan. Let thaw and press dough to corners of pan. Dock dough (or prick with fork over entire surface). Preheat convection oven to 425°F. Spread pizza sauce over dough. Evenly top dough with cheeses and Bridgford Pepperoni. Bake in preheated oven for 15 minutes or until edges are golden brown and dough is cooked through. Slice into 12 equal slices.



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Taco Pizza



INGREDIENTS

- 4 sheets Bridgford Frozen Whole Grain Ready-Dough® Sheets, (Item 6729)
- 24 cups prepared taco meat*
- 1 lb. low fat cheddar cheese, shredded
- 27 cups lettuce, shredded
- 9 cups chopped tomatoes (chopped)

SERVINGS

48 Servings (12 per pan)
1 serving = 2 oz. equivalent grain servings, 2 oz. equivalent meat/meat alternative, ¾ cup vegetable.

INSTRUCTIONS

Make taco meat or use purchased taco meat; set aside. Lightly grease 4 half sheet pans. Place a frozen dough sheet on each pan. Let the dough thaw and press dough to the corners to fit pan. Lightly brush dough with melted butter or oil. Dock dough or prick the dough several times with the tines of a fork. Let the dough rest in a proof box or warm area until puffy (30-60 minutes). Dimple the dough with fingertips. Bake in a preheated 325°F convection oven for 15 minutes or until golden brown and baked through. Remove from oven. In a large bowl, mix lettuce and tomatoes; set aside. Top each pizza crust with 6 cups cooked (heated) taco meat, 9 cups lettuce/tomato mixture, 6 ounces cheese (¾ cup). Slice into 12 equal servings per sheet pan. Serve with salsa, if desired.

*TACO MEAT

6 pounds raw ground beef (20% fat or less)
5 oz. fresh onion
1 tablespoon salt
1 tablespoon granulated garlic
14 oz. tomato paste
1 quart plus 1 cup water
2 tablespoons chili powder
1 tablespoon cumin
1 ½ teaspoons paprika
1 ½ teaspoons onion powder
Brown ground beef, drain. Add remaining ingredients and blend well. Bring to a boil. Reduce heat. Simmer for 25-30 minutes. Remove from heat.



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Fresh Fruit Pizza



INGREDIENTS

- 1 Bridgford Frozen Whole Grain Ready-Dough® Sheet, (Item 6729)
- 1 lb. nonfat vanilla yogurt
- 1 lb. low fat cream cheese
- 3 oz. (1/4 cup) honey
- 2 teaspoons vanilla extract
- 12 cups fruit (a combination of blackberries, raspberries, sliced kiwi, blueberries, and mandarin oranges)

SERVINGS

24 Pieces
Each piece has 1 oz. equivalent grain servings and 1/2 cup serving of fruit.

INSTRUCTIONS

Pour yogurt, cream cheese, 2 tsp. vanilla extract, and honey in a commercial mixer. Using a paddle attachment, mix on medium speed until smooth 2-3 minutes. **DO NOT OVERMIX.** Refrigerate. Set aside.

Remove one sheet of Bridgford Frozen Whole Grain Ready-Dough from freezer. Place frozen sheet of dough in a lightly greased half sheet pan. Coat with spray shortening or brush with melted butter. Let thaw and then rise until double in size. With fingertips, dimple dough. Bake in a preheated 325°F convection oven for 15 minutes or until golden brown and cooked through. Let cool.

To serve, top cooled sheet dough with chilled yogurt/cream cheese mixture. Arrange fruit over top in a decorative pattern. Cut each pan 4 x 6 (24 pieces).



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ITALIAN-STYLE Breakfast Pizza



INSTRUCTIONS

Lightly grease a half sheet pan. Remove one sheet of dough from case and place on pan. Let thaw. Lightly brush dough with oil or melted butter. Let rise in proof box or warm area until puffy. Dimple dough with fingertips and bake in a preheated 325°F convection oven for 12- 15 minutes or until golden brown. Remove from oven and top with cooked scrambled eggs. Sprinkle evenly with tomatoes, spinach and cheese. Return to oven for 5 minutes (or until cheese starts to melt). Slice into 12 equal servings.

INGREDIENTS

- 1 Bridgford Frozen Whole Grain Ready-Dough® Sheet, (Item 6729)
- 24 eggs, scrambled
- 1 cup cherry tomatoes, sliced
- 1 cup fresh spinach, finely chopped
- 1 cup mozzarella cheese, shredded

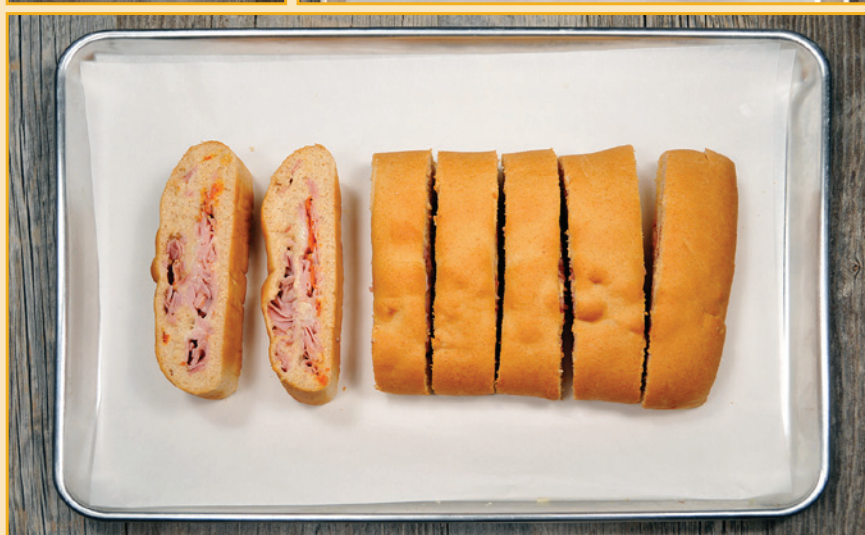
SERVINGS

12 Servings
Each piece has 2 oz. equivalent grain servings and 2 oz. servings of protein.



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ITALIAN-STYLE Stromboli



INGREDIENTS

- 6 Bridgford Frozen Whole Grain Ready-Dough® Sheets, (Item 6729)
- 6 lbs. turkey or ham, diced
- 12 oz. Bridgford Turkey Pepperoni, sliced
- 3lbs., 4oz. shredded mozzarella cheese
- 3 cups low sodium marinara sauce

SERVINGS

48 Slices
Each piece = 3 oz. equivalent of grain and 2 oz. equivalent meat/meat alternative.



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INSTRUCTIONS

Dice meat in a food processor. Place diced meat in a large bowl and add mozzarella cheese. Mix until evenly incorporated. Cover and refrigerate. Set aside.

Line 6 half sheet pans with parchment and spray lightly with spray release. Place sheets of frozen dough on sheet pans to thaw until pliable (If using full sheet pans, 2 dough sheets can fit on each pan.

Using a pastry brush, spread 1/3 cup of marinara sauce over 1 dough sheet.

Spread 2 cups of the meat/cheese mixture evenly down the middle third of dough sheet. Fold the left side of dough over the first layer of ingredients. Pinch the ends to seal.

Spread another 2 cups of the meat/cheese mixture evenly over the dough.

Fold the right third of the dough over the final layer. Pinch again to seal the ends.

With a sharp knife, slice through top of dough into 8 even slices (this will serve as a template for serving size once stromboli is baked). Repeat steps with 5 remaining sheets of dough. Brush dough lightly with oil or spray with pan release to keep from drying out.

Let the strombolis rise in warm area for 30-60 minutes or until almost double in size.

Bake in a preheated 350°F convection oven for 25 minutes or until golden brown and cooked through. If browning too quickly, cover with foil and continue baking. Remove from oven and slice through before serving.

FOLLOWING SIMILAR STEPS

Make **BBQ Pork Stromboli**. Scan for the full recipe, or visit bridgford.com/school

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Bridgford is your source for high-quality, great tasting products – including: Honey Wheat Breadstick Dough, Honey Wheat Cinnamon Roll Dough, Honey Wheat Biscuits, and more. Bridgford's line of whole grain-rich Biscuit, Roll and Dough products fulfill National School Lunch & Breakfast requirements.



NUTRITIONAL ANALYSIS CHART

| | Code | GTIN (1-00-47500-) | Shelf Life (months) | Serving Size (oz.) | Bread grain credits based on 16.0g | Calories | Total Fat (g) | Saturated Fat (g) | Trans Fat (g) | Cholesterol (mg) | Sodium (mg) | Carbohydrate (g) | Fiber (g) | Sugar (g) | Added Sugars (g) | Protein (g) | Case Gs. wt. | Case Count & Weight |
|---|------|--------------------|---------------------|--------------------|------------------------------------|----------|---------------|-------------------|---------------|------------------|-------------|------------------|-----------|-----------|------------------|-------------|--------------|---------------------|
| Whole Grain Heat & Serve Biscuits | | | | | | | | | | | | | | | | | | |
| *Honey Whole Wheat Biscuits, 3" Round, Layer Pack | 6285 | 01103-4 | 12 | 2.25 | 2.00 | 190 | 6 | 2 | 0 | 0 | 320 | 30 | 2 | 6 | 5 | 4 | 16.0 | 100/2.25 oz. |
| *Honey Whole Wheat Biscuits, Sliced 3" Round, Layer Pack | 6270 | 01474-5 | 12 | 2.25 | 2.00 | 190 | 6 | 2 | 0 | 0 | 320 | 30 | 2 | 6 | 5 | 4 | 16.0 | 100/2.25 oz. |
| *Honey Whole Wheat Biscuits, Sliced 3" Round, Layer Pack | 6267 | 01239-0 | 12 | 2.00 | 1.75 | 170 | 5 | 2 | 0 | 0 | 280 | 26 | 2 | 5 | 4 | 4 | 14.5 | 100/2.0 oz. |
| *Honey Whole Wheat Biscuits, 2" Round, Layer Pack | 6293 | 01321-2 | 12 | 1.25 | 1.00 | 100 | 3 | 1 | 0 | 0 | 170 | 16 | 1 | 3 | 3 | 2 | 9.0 | 105/1.25 oz. |
| *White Whole Wheat Buttermilk Biscuits, 2" Square, Layer Pack | 6296 | 01401-1 | 12 | 1.11 | 1.00 | 90 | 2.5 | 1 | 0 | 0 | 160 | 14 | 1 | 2 | 2 | 2 | 9.0 | 120/1.11 oz. |
| *Honey Whole Wheat Biscuits, Sliced, Layer Pack | 6265 | 01418-9 | 12 | 1.25 | 1.00 | 100 | 3 | 1 | 0 | 0 | 170 | 16 | 1 | 3 | 3 | 2 | 9.0 | 105/1.25 oz. |
| Flavored Whole Grain Heat & Serve Biscuits | | | | | | | | | | | | | | | | | | |
| *White Whole Wheat Maple Flavored Biscuits, 3" Round, Layer Pack | 6245 | 01578-0 | 12 | 2.50 | 2.00 | 190 | 5 | 2 | 0 | 0 | 270 | 33 | 2 | 8 | 5 | 5 | 16.0 | 100/2.5 oz. |
| *White Whole Wheat Blueberry Flavored Biscuits 3" Round, Layer Pack | 6246 | 01579-7 | 12 | 2.50 | 2.00 | 200 | 6 | 2.5 | 0 | 0 | 280 | 33 | 2 | 9 | 6 | 4 | 16.0 | 100/2.5 oz. |
| *White Whole Wheat Cheesy Jalapeño Biscuits, Sliced, Layer Pack | 6298 | 02095-1 | 12 | 2.50 | 2.00 | 190 | 6 | 3 | 0 | 5 | 320 | 29 | 2 | 5 | 4 | 5 | 17.62 | 100/2.5 oz. |
| White Buttermilk Heat & Serve Biscuits | | | | | | | | | | | | | | | | | | |
| Old South Buttermilk Biscuits, Layer Pack | 6185 | 00468-5 | 12 | 2.25 | 2.00 | 190 | 7 | 3 | 0 | 0 | 580 | 28 | 1 | 3 | 2 | 4 | 17.0 | 100/2.25 oz. |
| Grain Waiver Buttermilk Biscuits (Lower Sodium), Layer Pack | 6284 | 01740-1 | 12 | 2.25 | 2.00 | 180 | 5 | 2 | 0 | 0 | 350 | 29 | 1 | 3 | 2 | 4 | 17.0 | 100/2.25 oz. |
| Cheesy Jalapeño Biscuits, Sliced, Layer Pack | 6292 | 01845-3 | 12 | 2.25 | 1.50 | 180 | 7 | 4 | 0 | 10 | 580 | 24 | 1 | 3 | 2 | 5 | 17.0 | 100/2.25 oz. |
| Whole Grain Cinnamon Roll Dough | | | | | | | | | | | | | | | | | | |
| *Honey Wheat Cinnamon Rolls Dough, Layer Pack | 6718 | 01077-8 | 4 | 2.25 | 2.00 | 190 | 4.5 | 1 | 0 | 0 | 230 | 32 | 3 | 8 | 7 | 6 | 24.5 | 160/2.25 oz. |
| *White Whole Wheat Cinnamon Rolls Dough, Layer Pack | 6719 | 01431-8 | 4 | 2.50 | 2.00 | 210 | 5 | 1 | 0 | 0 | 250 | 34 | 3 | 9 | 8 | 6 | 24.5 | 144/2.5 oz. |
| Whole Grain Roll Doughs – Proof & Bake | | | | | | | | | | | | | | | | | | |
| Honey Wheat Ranch Yeast Rolls Dough, Tray Pack | 6152 | 00260-5 | 6 | 1.50 | 1.50 | 120 | 1.5 | 0.5 | 0 | 0 | 200 | 21 | 2 | 3 | 3 | 4 | 24.0 | 240/1.5 oz. |
| Parkerhouse Honey Wheat Yeast Rolls Dough, Tray Pack | 6153 | 00569-9 | 6 | 1.00 | 1.00 | 80 | 1 | 0 | 0 | 0 | 135 | 14 | 1 | 2 | 2 | 3 | 17.0 | 240/1.0 oz. |
| Honey Wheat Yeast Bakery Rolls Dough, Layer Pack | 6730 | 00321-3 | 6 | 1.50 | 1.50 | 110 | 1.5 | 0 | 0 | 0 | 170 | 21 | 2 | 3 | 2 | 4 | 24.5 | 240/1.5 oz. |
| Honey Wheat Yeast Bakery Rolls Dough, Layer Pack | 6731 | 01079-2 | 6 | 1.00 | 1.00 | 70 | 1 | 0 | 0 | 0 | 115 | 14 | 1 | 2 | 2 | 3 | 24.5 | 360/1.0 oz. |
| Honey Wheat Yeast Bakery Rolls Dough, Layer Pack | 6735 | 00323-7 | 6 | 2.00 | 2.00 | 150 | 2 | 0 | 0 | 0 | 230 | 27 | 3 | 4 | 3 | 6 | 24.5 | 180/2.0 oz. |
| Honey Wheat Yeast Bakery Rolls Dough, Layer Pack | 6736 | 00725-9 | 6 | 1.25 | 1.25 | 100 | 1 | 0 | 0 | 0 | 150 | 18 | 2 | 3 | 2 | 4 | 24.5 | 288/1.25 oz. |
| White Whole Wheat Honey Rolls Dough, Layer Pack | 6734 | 01584-1 | 6 | 1.00 | 1.00 | 70 | 1 | 0 | 0 | 0 | 115 | 14 | 1 | 2 | 2 | 3 | 24.5 | 360/1.0 oz. |
| White Whole Wheat Honey Rolls Dough, Layer Pack | 6737 | 01251-2 | 6 | 2.00 | 2.00 | 150 | 2 | 0 | 0 | 0 | 230 | 27 | 3 | 4 | 3 | 6 | 24.5 | 180/2.0 oz. |
| Honey Wheat Sandwich Roll Dough, Layer Pack | 6738 | 01404-2 | 6 | 2.40 | 2.25 | 180 | 2 | 0 | 0 | 0 | 280 | 33 | 3 | 5 | 4 | 7 | 24.5 | 150/2.4 oz. |
| Whole Grain Heat & Serve Rolls | | | | | | | | | | | | | | | | | | |
| Honey Wheat Rolls | 6611 | 01128-7 | 12 | 1.00 | 0.75 | 70 | 1 | 0 | 0 | 0 | 130 | 13 | 1 | 2 | 2 | 2 | 9.0 | 5/24/1.0 oz. |
| Honey Wheat Rolls | 6668 | 00740-2 | 12 | 1.50 | 1.25 | 110 | 1.5 | 0.5 | 0 | 0 | 200 | 20 | 2 | 3 | 2 | 4 | 8.5 | 5/15/1.5 oz. |
| Heat & Serve White Whole Wheat Rolls | 6672 | 01717-3 | 12 | 1.00 | 1.00 | 70 | 1 | 0 | 0 | 0 | 125 | 13 | 2 | 1 | 1 | 2 | 9.0 | 5/24/1.0 oz. |
| Heat & Serve White Whole Wheat Rolls | 6673 | 01718-0 | 12 | 2.00 | 2.00 | 140 | 2 | 0.5 | 0 | 0 | 250 | 26 | 2 | 3 | 2 | 5 | 11.0 | 5/15/2.0 oz. |
| Whole Grain Breadsticks | | | | | | | | | | | | | | | | | | |
| *Fully Baked White Whole Wheat Cheesy Garlic Breadsticks | 7786 | 01817-0 | 9 | 1.00 | 1.00 | 90 | 2 | 0 | 0 | 0 | 180 | 14 | 1 | 2 | 2 | 3 | 9.65 | 120/1.07 oz. |
| Fully Baked White Whole Wheat Cheesy Garlic Breadsticks | 7787 | 01888-0 | 12 | 2.00 | 2.00 | 170 | 4 | 1 | 0 | 0 | 350 | 28 | 3 | 4 | 3 | 6 | 9.5 | 56/2.14 oz. |
| Fully Baked White Whole Wheat Breadsticks | 6781 | 02420-1 | 9 | 1.00 | 1.00 | 70 | 1 | 0 | 0 | 0 | 115 | 13 | 1 | 2 | 2 | 3 | 9.5 | 120/1.0 oz. |
| Fully Baked White Whole Wheat Garlic Breadsticks | 6788 | 02384-6 | 9 | 1.01 | 1.00 | 70 | 1 | 0 | 0 | 0 | 115 | 13 | 1 | 2 | 2 | 3 | 9.5 | 120/1.01 oz. |
| Honey Wheat Breadsticks Dough, Layer Pack | 6728 | 01078-5 | 4 | 1.00 | 1.00 | 80 | 1 | 0 | 0 | 0 | 120 | 14 | 1 | 2 | 2 | 3 | 24.5 | 360/1.0 oz. |
| White Whole Wheat Breadsticks Dough, Layer Pack | 6721 | 01705-0 | 4 | 1.00 | 1.00 | 70 | 1 | 0 | 0 | 0 | 115 | 14 | 1 | 2 | 2 | 3 | 24.5 | 360/1.0 oz. |
| White Whole Wheat Cheesy Garlic Breadsticks Dough | 6787 | 01515-5 | 6 | 1.125 | 1.00 | 100 | 3 | 0.5 | 0 | 0 | 140 | 15 | 1 | 2 | 2 | 3 | 24.5 | 320/1.125 oz. |
| Whole Grain All-Purpose Ready-Dough Sheets | | | | | | | | | | | | | | | | | | |
| *White Whole Wheat Sheet Dough, 24 oz. | 6729 | 01396-0 | 4 | 2.00 | 2.00 | 150 | 2 | 0 | 0 | 0 | 240 | 28 | 3 | 4 | 3 | 6 | 24.5 | 15/24.0 oz. |
| Individually Wrapped | | | | | | | | | | | | | | | | | | |
| Buttermilk Biscuits | 6680 | 01600-8 | 12 | 2.25 | 2.00 | 190 | 6 | 3.5 | 0 | 0 | 610 | 28 | 1 | 3 | 2 | 4 | 12.0 | 72/2.25 oz. |
| Honey Whole Wheat Biscuits (Whole Grain) | 6681 | 01601-5 | 12 | 2.25 | 2.00 | 190 | 6 | 2 | 0 | 0 | 340 | 30 | 2 | 6 | 5 | 4 | 12.0 | 72/2.25 oz. |

*Ideal for Breakfast Programs - made with 100% White Whole Wheat Flour.

Meets USDA requirements for Smart Snacks.

Ideal for making Pizza, Cinnamon Rolls, and Breakfast Pizza.



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