



Print

MONTA CRISTO BISCUIT

SERVINGS: 50

This ham and cheese biscuit has a delightful twist - cinnamon and sugar! It makes for a sweet and savory sandwich that is sure to please.

INGREDIENTS

8 ounces Sugar, granulated

¼ ounce Cinnamon, ground (0.20 ounces)

9.38 pounds Ham (9 pounds, 6 ounces)

50 each Biscuits, breakfast

1 pound Margarine, melted

3½ pounds Cheese, American, white (3 pounds, 2 ounces)

INSTRUCTIONS

1. In a large mixing bowl combine granulated sugar & cinnamon.

NOTE: For every 8 cups of granulated sugar add 1 tablespoon ground cinnamon.

2. Slice the ham and portion into 3-ounce portions.

NOTE: This should be done the day before service. Ham can be placed in 3-ounce portions on parchment lined baking sheets and topped with 1 slice of white cheese. This will make assembly on day of service go smoothly.

3. Lay frozen biscuits on parchment lined baking sheets. Brush with melted margarine and sprinkle well with the cinnamon-sugar mixture. Return to the freezer until ready to bake.

4. Bake the biscuits at 325°F for 20-25 minutes until golden brown.

5. Place one 3-ounce portion of ham and 1 slice of cheese in the center of each biscuit.

NOTE: The ham and cheese are added cold to the biscuit.

6. Hot hold for service.

RECIPE NOTES

Crediting: 2 oz. grain equivalent, 3 oz. m/ma

NUTRITION FACTS PER SERVING (1SANDWICH)

The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.

Recipe ID: 29019