



## BISCUIT REHEATING INSTRUCTIONS

- STEP ONE** Keep biscuits frozen until use. Preheat the oven to 400° F.
- STEP TWO** Remove biscuits from plastic wrap. Wrap biscuits completely in aluminum foil.
- STEP THREE** Bake in oven for 25-30 minutes – oven times may vary.
- STEP FOUR** For the last 5 minutes of baking, open the foil so the biscuit tops become crispy and golden brown.
- STEP FIVE** Remove from oven and brush the tops of the biscuits with melted butter.
- STEP SIX** Cool biscuits slightly before separating. Top Blueberry Biscuits with icing or sandwich cinnamon butter into the center of our Cinnamon Biscuits.
- STEP SEVEN** Serve warm!

## SERVING SUGGESTIONS

Our biscuits are downright delicious right out of the oven, but here are a few ways we enjoy them best:

<b>CINNAMON</b>	<i>serve with</i>	coffee or tea and an ambrosia or fruit salad
<b>SAVORY BISCUITS</b>	<i>serve with</i>	petite fried chicken and aioli or a shrimp salad
<b>COUNTRY HAM</b>	<i>serve with</i>	cocktail hors d'oeuvres, spiced pecans, and champagne
<b>ICED BLUEBERRY</b>	<i>serve with</i>	vanilla ice cream or homemade whipped cream
<b>BUTTERMILK</b>	<i>serve with</i>	your favorite jam, pimento cheese, or melted butter