



**TEAM FOUR**  
FOODSERVICE



## STRAWBERRY SHORTCAKE

### *Ingredients:*

Southern Style Biscuit Dough  
On Top Original  
Allen Strawberry Whole Fruit Filling

### *Directions:*

1. Keep product frozen at 0 f to -10 f until ready to use.
2. Pan frozen dough on paper lined sheet pan. Full sheet pan: individual - 8 x 5; clustered - honeycomb of 51. Half sheet pan: individual - 5 x 4; clustered - honeycomb of 21.
3. Bake until golden brown. Conventional oven: 375 f - 20 to 25 minutes. Convection oven: 325 f - 10 to 15 minutes. Bake times will vary. Adjust times accordingly.
4. Place warmed biscuits in large ramikin or other suitable dish, top with strawberry filling, fresh strawberries, On Top topping, and dust with sugar.