

How to Reheat Callie's Hot Little Biscuits

FROM CARRIE MOREY'S HOT LITTLE SUPPERS COOKBOOK



How to Reheat Biscuits From Frozen

1. Preheat your oven to 400 degrees for savory biscuits (buttermilk, cheese & chive, sharp cheddar, ham, sausage) or 350 degrees for sweet biscuits (cinnamon, iced blueberry).
2. Remove biscuits from plastic wrap and wrap in aluminum foil.
3. Bake approximately 20-25 minutes – oven times may vary.
4. Open the foil so the biscuit tops are exposed. Bake for five more minutes until golden brown.

How to Reheat Biscuits From Thawed

1. Preheat your oven to 400 degrees for savory biscuits (buttermilk, cheese & chive, sharp cheddar, ham, sausage) or 350 degrees for sweet biscuits (cinnamon, iced blueberry).
2. Remove biscuits from plastic wrap and wrap in aluminum foil.
3. Bake approximately 10-15 minutes – oven times may vary.
4. Open the foil so the biscuit tops are exposed. Bake for five more minutes until golden brown.

HOT LITTLE TIP

Your biscuits will last in the freezer for a year. Keep them frozen until you are ready to reheat them. If you want to cut the baking time in half, thaw them on your counter the night before you bake them!