

Sausage, Mushroom & Thyme Biscuits

TOTAL TIME
45 min**SERVING / SIZE**
1 biscuit**SERVINGS**
24

Imagine biting into a flaky biscuit with sizzling sausage and fresh thyme, made even more delicious by Campbell's® Condensed Cream of Mushroom Soup.

MADE WITH**Signature Cream of Mushroom**
CASE CODE 08172

Ingredients

18	Breakfast sausage, cooked, crumbled
2767 g	Flour, all-purpose
59 g	Baking powder
510 g	Butter, cold, diced
1 tub (1.81 kg)	Signature Cream of Mushroom
274 mL	Honey
9 g	Thyme leaves, fresh
4	Eggs, beaten (egg wash)

Directions

- 1 Preheat oven to 232°C (450°F).
- 2 In a large mixer, combine flour, baking powder and butter. Mix until the flour mixture forms pea-sized pieces.
- 3 Add cooked sausage, Cream of Mushroom Soup, honey and thyme. Mix until a slightly sticky dough forms. Shape the dough into a ball.
- 4 Sprinkle additional flour on the work surface. Split the dough in half. Roll into a 10x7- inch rectangle (approx. 1 inch thick). Cut into 12 (about 2 ½ inch) squares. Place the dough squares onto the baking sheet. Brush with the egg. Sprinkle with additional chopped fresh thyme, if desired.
- 5 Repeat with the 2nd batch of dough.
- 6 Bake for 12 minutes or until the biscuits are golden brown. Serve warm.