

Tips for Cooking Biscuits and Rolls

I prefer my biscuits and rolls to be lightly browned, soft, but not doughy. These are baking tips that I've discovered over the years to cook them that way. And these tips will work whether you've hand-made the dough or are using frozen or canned dough.

I, myself, normally cook biscuits and rolls from frozen packages or from canned products. I never did like having to roll things out – pie crusts, cookies, tortillas, biscuit dough, etc. And my arthritis has increased over the last several years, plus my back is still messed up from a car accident in 2002. (Okay, part of *that* would go away if I did regular strengthening exercises for my back, but that's a different story.)

Tips:

For a little extra butter flavor, use a pastry brush to brush butter over the tops of rolls or biscuits. I found that melting the butter didn't produce the effect I wanted, especially since it tended to run down the rolls and end up mostly on the cookie sheet. Instead, I would dip the pastry brush into the tub of butter and spread it over several rolls to the amount of butter that I wanted. That way, the butter melted into the dough as the dough and butter warmed up.

Whatever temperature the package (or the recipe, unless it's one of mine) states, lower the oven temp by 25 degrees. Using a higher temperature is going to burn the bottoms of the rolls or biscuits quickly, and give you hockey-puck bottoms. (Heck, if they are not on the tall side, the whole thing might be of hockey-puck density.) I've done this with various ovens over the years, and found that by decreasing it by the 25 degrees it cooks the dough without cooking the outside too fast. (Ever had rolls or biscuits that were burnt on the bottom and still doughy in the middle?)

Place the pan on an upper oven rack. You don't want it touching the top cooking element, but you do want the pan placed as far from the bottom element as possible. This will also control the browning/burning of the bottoms of the rolls or biscuits.

After placing the pan in the oven, start with the lower time listed in the directions. Check for doneness and add a few minutes at a time. I have to set a timer, even for just 2 minutes – because otherwise I'll get interested in something else (like maybe my email? ~grin~) and manage to let them burn.

Spray your pan lightly before adding the biscuits or rolls. This helps tremendously when it's time to move them off the pan. After all, you want to EAT your bread, not leave it on the pan to be scraped off into the sink during washing. ~wink~

Dark metal cookie sheets will burn the bottoms of your biscuits and rolls much faster than a lighter color metal.

I've actually found that clear glass pans work the best for most of my biscuit and roll baking. I typically use one of my 13x9 or larger sized glass casserole pans. Added bonus is that you can clearly see the status of the browning on the bottom of the rolls or biscuits.

Also, I've found that by placing the biscuits or rolls closer together on the sheet or in the pan, it helps to keep them softer while they still cook thoroughly.

Some of my actual examples:

Pillsbury Crescent Dinner Rolls (canned)

I do still prefer a lightly-sprayed, light metal cookie sheet for these. I can typically manage at least two cans worth on a single sheet – without them even touching. ~hee, hee~ Just leave the ends straight out or barely turn the outside edges in just a little, and get inventive with placing a few in-between the other orderly columns of rolls that you make. Use a pastry brush to add butter over the tops. Keep a close eye on them when close to the lower time in the suggestions. There's a critical point in the baking time where these babies suddenly burn.

Pillsbury Cinnamon Rolls (canned)

I set 2 cans of the cinnamon rolls in one of my 13x9 clear glass casserole dishes. They are definitely touching, but not squished. (5 down each long side, and then alternate the remaining 6 rolls to touch one side or the other of the two columns, and all 6 end up fitting down the middle.) I've learned with my oven that I can then set the timer for 15 minutes and 40 seconds, and they will be cooked, nicely browned, and not burned on the bottoms. If you don't remember to lightly spray the bottom of the pan before adding the rolls, you'll end up leaving 1/3 to 1/2 of each roll stuck to the bottom of the pan. (Sweet breads are made to be *eaten*. ~lol~)

Pillsbury Southern-Style Biscuits (frozen)

Sometimes I'll use one of my 13x9 clear glass casserole dishes, but usually I need my larger one – because these biscuits disappear in a hurry. After lightly spraying the pan, place frozen biscuits touching sides of other biscuits until you have the pan bottom covered. (Being frozen keeps you from squishing them together too much.) Forget orderly rows or columns for this. Start with at least 20 minutes, and check periodically. Once the doughy wetness has dried up, keep a close eye on them and check every 1 or 2 minutes. You want the tops nicely browned, but don't want the bottoms burned. The biscuits will rise up and fill the pan as they cook, and you will need to run a small spatula down between them after they cool a few minutes. The biscuits end up fluffy, nicely browned, and *yummy* when cooked this way.

Yes, I've cooked other brands of rolls and biscuits, but these happen to be the ones our family most enjoys. Whatever the brand, these tips will help you avoid biscuit and roll over-cooking disasters.

About The Author

Marie Rice is the founder and editor of PartOfTheWhole.com - wellness for body, mind, and spirit. She enjoys helping others reach their goals. When she's not online, Marie's spending time with her family, gardening, or **most likely** – reading a book!