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Pillsbury General mills

Re: Pillsbury Biscuits (re-invention of ingrediants for donuts)
Bill of sale

This letter is to inform and advise of ashley anderson personal pillsbury biscuits re-invention of ingrediants for all donuts using the same ingrediants but changing The product for donuts (see below description of product)

I personally would like to do a bill of sale on the Pillsbury Biscuits re- invention of ingrediants for DONUTS

PILLSBURY BISCUITS - (re-invention of ingredents)

Pillsbury Bicuits (dough) (see re-invention of ingredents)

Take the pillsbury biscuits open up

Take the dough cuts and flatten out the dough separate

Place a hole in the middle of the buscuits

Place in a fying pan with oil

Fly with oil a couple of minutes

Make sugar donuts / sugar glaze donuts / filled donuts / jelly donuts / donuts with flosting Along with separate filling for these separate donuts

SUGAR GLAZE DONUTS FILLED DONUTS

## JELLY DONUTS FLOSTING DONUTS

Cook them in minutes they are just great to each The costs of donuts are to high on the market

But the pillsbury biscuits packages are to small of quality to eat SMALL OR LARGER packages sold on the market would make very large profit The pillsbury discuits dough sold on the market need to be sold in a larger packages, because its so good to eat

Pillsbury Biscuits Dough (re-invention of ingrediants)

Enriched flour bleached (wheat flour, niacin, ferous sulfate, thiamonitrate, riboflavinm, folic acid)
Water, sybean and palm oil
Dextrose, baking powder(baking soda sodium and pyrophosphate
Sodium aluminum phosphate

Please contact me as soon as possible

Thanks
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