

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cream Pancake & Waffle Mix	2½ lb	5 lb
Butter, unsalted, cold, cubed	1 cup (8 oz)	2 cups (16 oz)
Pecans, chopped	3 cups (12 oz)	6 cups (24 oz)
Brown Sugar, light	1½ cups (10 oz)	2¾ cups (20 oz)
Vanilla Extract	1½ tsp	1 Tbsp
Lemon Juice	1½ tsp	1 Tbsp
Eggs	4	8
Mixed Berries, frozen, rinsed	4 cups (1 lb 4 oz)	8 cups (2 lb 8 oz)



1. Use a mixer with paddle attachment.
2. Add Sweet Cream Pancake and Waffle Mix, butter, pecans, and brown sugar into mixing bowl.
3. Blend on low speed* for two minutes.
4. Stop mixer. Scrape bowl and paddle.
5. Add vanilla extract, lemon juice, and eggs into mixing bowl.
6. Blend on low speed* for 30 more seconds, or until large crumbles start to form. Do not over mix.
7. Press 19 oz of crumble into bottom of lightly greased hotel pan.
8. Sprinkle 10 oz of berries evenly over the top of the crust.
9. Top evenly with the remaining 19 oz of crumble.
10. Bake according to the table below:

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Half Hotel Pan	Crumble 38 oz Berries 10 oz	325°F 25 - 30 minutes	375°F 35 - 40 minutes	4

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Baking time may vary depending on the oven and oven load.