

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cream Pancake & Waffle Mix	2½ lb	5 lb
Water	4½ cups (36 oz)	9 cups (2¼ qt)
Lemon Juice	3 Tbsp (1½ oz)	6 Tbsp (3 oz)
Lemon Zest	3 Tbsp	6 Tbsp
Blueberries, fresh or frozen	2 cups (16 oz)	4 cups (32 oz)
Garnish: Powdered Sugar and Lemon Zest	As desired	As desired

1. Use a mixer with wire whip attachment.
2. Pour water and lemon juice into mixing bowl. Add Sweet Cream Pancake and Waffle mix.
3. Blend on low speed* for 30 seconds.
4. Stop mixer. Scrape bowl and wire whip.
5. Add lemon zest into mixing bowl. Blend on low speed* for 1 more minute.
6. Scale batter into lightly greased skillet. Top with fresh or frozen blueberries.
7. Bake according to the table below.
8. Cool slightly. Garnish with powdered sugar and lemon zest.



NOTE

Cover and store batter in a refrigerator when not in use. Stir batter before using.

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

SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
4" Cast Iron Skillet	6 oz	325°F 12 - 15 minutes per side	375°F 14 - 17 minutes per side	26
8" Cast Iron Skillet	19 oz	325°F 15 - 18 minutes per side	375°F 17 - 20 minutes per side	8

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