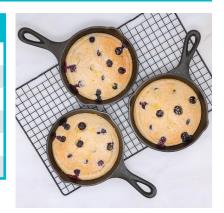


LEMON BLUEBERRY SKILLET PANCAKE





| 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 | |



- Use a mixer with wire whip attachment.
- 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 ixer. Scrape bowl and wire whip.

- Add lemon zest into mixing bowl. Blend on low speed* for 1 more minute.
- **6.** Scale batter into lightly greased skillets. 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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Learn more at jiffyfoodservice.com | Contact a sales rep at sales@jiffyfoodservice.com | 888.447.2937