

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cream Pancake & Waffle Mix	2½ lb	5 lb
Eggs	10 (1.11 lb)	20 (2.22 lb)
Water	6¼ cups (3.42 lb)	12½ cups (6.85 lb)
Butter	to coat pan	to coat pan

1. Use a mixer with wire whip attachment or mix by hand with a whisk.
2. Add Sweet Cream Pancake and Waffle Mix into bowl.
3. Add eggs and water. Mix until well blended.
4. Cover bowl and refrigerate overnight (for best results).
5. Blend on low speed* for 30 seconds, or hand mix to re-incorporate.
6. Heat a 10" crepe pan over medium high heat. Coat with butter.
7. Pour batter into pan and swirl to coat bottom of pan.
8. When bubbles appear and the top starts to dry, flip.
9. Fill with your favorite fillings.



NOTE

Cover and store leftover batter in refrigerator. Stir batter before using.

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

SIZE	YIELD 5 LB BATCH
1/4 cup (2.4 oz)	93 crepes

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