

INGREDIENTS	5 LB BATCH	25 LB BATCH	50 LB BATCH
CMC Pancake & Waffle Mix	5 lb	25 lb	50 lb
Water	2¾ qts (5 lb 8 oz)	27 lb 8 oz	55 lb

1. Use a mixer with wire whip attachment.
2. Pour water into mixing bowl. Add Pancake and Waffle Mix.
3. Blend on low speed* for 30 seconds.
4. Stop mixer. Scrape bowl and wire whip.
5. Blend on low speed* for 1 more minute. Do not over-mix.
6. Let batter stand for 10 minutes. Gently re-blend the batter.
7. Scale batter into greased or paper-lined pan.
8. 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 sheet pan	2 lb 9 oz	300°F 15 - 20 minutes	375°F 18 - 23 minutes	40
Full sheet pan	5 lb 2 oz	300°F 20 - 25 minutes	375°F 23 - 28 minutes	20

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

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