

INGREDIENTS	5 LB BATCH	25 LB BATCH	50 LB BATCH
CMC Buttermilk Biscuit Mix	5 lb	25 lb	50 lb
Cold Water	2¼ qts (4 lb 8 oz)*	22 lb 8 oz*	45 lb*
Eggs	4 (7 oz)	20 (2 lb 3 oz)	4 lb 6 oz

1. Use a mixer with paddle attachment.
2. Pour water and eggs into mixing bowl.
3. Add Buttermilk Biscuit Mix.
4. Blend on low speed** for 1 minute.
5. Stop mixer. Scrape bowl and paddle.
6. Blend on low speed** for 1 more minute.
7. Cook on lightly greased griddle according to the table below:

* For thicker pancakes, use less water. For thinner pancakes, use more water.

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

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

SIZE	SCALE	COOK DIRECTIONS	YIELD 50 LB BATCH
4" Pancakes	#20 scoop (1.9 oz)	Griddle 375°F 2 - 3 minutes per side	820

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Cook time may vary depending on the griddle and griddle load.

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