

INGREDIENTS	5 LB BATCH	25 LB BATCH	50 LB BATCH
CMC Coffee Cake Mix	5 lb	25 lb	50 lb
Water	1½ quarts (3 lb)*	15 lb*	30 lb*

1. Use a mixer with wire whip attachment.
2. Pour water into mixing bowl. Add Coffee Cake mix.
3. Blend on low speed** for 1 minute.
4. Stop mixer. Scrape bowl and wire whip.
5. Blend on low speed** for 1 more minute.
6. 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
4½" Pancakes	#20 scoop (1.5 oz)	Griddle 375°F 1 - 2 minutes per side	836

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Cook time may vary depending on griddle and griddle load.

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