

INGREDIENTS	2½ LB BATCH	5 LB BATCH
CMC Pancake & Waffle Mix	2½ lb	5 lb
Buttermilk	1¼ qts (2 lb 8 oz)*	2½ qts (5 lb)*
Eggs	6 (10.5 oz)	12 (21 oz)
Granulated Sugar	1/2 cup (3.5 oz)	1 cup (7 oz)
Baking Soda	1 tsp	2 tsp

PANCAKES

1. Use a mixer with wire whip attachment.
2. Pour buttermilk and eggs into mixing bowl. Add Pancake and Waffle Mix, sugar, and baking soda.
3. Blend on low speed** for 30 seconds.
4. Stop mixer. Scrape bowl and wire whip.
5. Blend on low speed** for 30 more seconds. Do not over-mix.
6. Cook on lightly greased griddle according to the table below:

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

** **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 5 LB BATCH
4" Pancakes	#20 scoop (1.7 oz)	375°F 1½ - 2 minutes per side	112

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

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