

Buttermilk Pancake Mix



PRODUCT DESCRIPTION

Add water only Buttermilk pancake mix.

Dilgard Item #
89874

Vendor Item #
00730326

INGREDIENTS

DRY INGREDIENTS (AS PACKAGED): ENRICHED WHEAT FLOUR BLEACHED (FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), DEXTROSE, SOY FLOUR, PALM OIL, NONFAT DRY MILK, SALT, DRY WHOLE EGG, SOYBEAN OIL, DRY BUTTERMILK.

*Serving
Suggestions:*

You can create apple, banana, blueberry, blackberry, chocolate chip, corn or any number of flavored pancakes

Storage/Shelf Life

180 days @ 60° - 80° F

Packaging Qty

6, 5 lb

Piece Count

Approximately 40 servings per container

Product Benefits

How about rounding out your menu with a new flavor? Your customers may be looking for something a little different. Both our traditional buttermilk pancake mix and country gold buttermilk pancake mix can be used as a base for a variety of flavors

Preparation

Hand Mixing Instructions: Pour total amount of water into mixing bowl.

Add total amount of mix. Do not over mix. Mix using wire whip or rubber spatula with a side-to-side motion against the sides of the bowl until dry mix is moistened. Batter should be slightly lumpy. Pour slightly less than 1/3 cup batter per pancake onto lightly greased and preheated 375°F griddle. Grill pancakes 1 - 1 ½ minutes per side or until edges begin to dry, turning only once.

Mixing Instructions: Place water in bowl and add mix. Mix 15 seconds on low speed with wire whip. Scrape down bowl and whip. Mix 30 seconds on low speed. Do not over mix.

To Make Waffles: Follow handling for making a 5 lb. Batch (full bag) except add 5 lbs. 10 oz. of water and 5 oz. (2/3 cup) of oil for delicious waffles.

