

Pancakes Using Master Mix (A-15)

Grains/Breads

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A-12A

| Ingredients | 25 Servings | | 50 Servings | | Directions |
|---------------------------|---------------|-------------------|-------------|-----------------|---|
| | Weight | Measure | Weight | Measure | |
| Master Mix (A-15) | 1 lb 6 1/2 oz | 1 qt 1/2 cup | 2 lb 13 oz | 2 qt 1 cup | 1. Combine Master Mix (A-15) and sugar. |
| Sugar | | 2 Tbsp 2 tsp | 2 1/4 oz | 1/3 cup | |
| Fresh large eggs OR | | 4 each | | 8 each | 2. Combine eggs and water. Add to dry ingredients. |
| Frozen whole eggs, thawed | 8 oz | 1 cup | 1 lb | 2 cups | |
| Water | | 2 1/2 cups 2 Tbsp | | 1 qt 1 1/4 cups | 3. Blend for 3 minutes on medium speed, scraping down the sides of the bowl. Batter will be lumpy. DO NOT OVERMIX. |
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| | | | | | 4. Portion batter with level No. 20 scoop (3 1/3 Tbsp) onto griddle or heavy frying pan, which has been heated to 375 degrees F. (If desired, lightly oil surface.) |
| | | | | | 5. Cook until surface of pancakes is covered with bubbles and bottom side is lightly browned, approximately 2 minutes. Turn and cook until lightly browned on the other side, approximately 1 minute. |
| | | | | | 6. Serve immediately or reheat in covered steamtable pans (12" x 20" x 2 1/2"). |

| SERVING: | YIELD: | VOLUME: |
|---|--|---------------------|
| 1 pancake provides the equivalent of 1 slice of bread | 25 Servings: 25 (4-inch) pancakes | 25 Servings: |
| | 50 Servings: 50 (4-inch) pancakes | 50 Servings: |