



## KRUSTEAZ GLUTEN FREE BUTTERMILK PANCAKE MIX

Gluten free and gaga for great tasting pancakes? Krusteaz Gluten Free Buttermilk Pancake mix was made for you. Our real sweet-cream buttermilk makes these pancakes light, fluffy and delicious. Just add water, milk and eggs to the mix for mouth watering pancakes in minuteswith no artificial colors, no artificial flavors and no artificial preservatives.





Shelf Life Storage Temp Min Storage Temp Max

32°F 365 days 90°F

#### **Ingredients**

Rice flour, whole grain sorghum flour, sugar, brown rice flour (rice flour, stabilized rice bran with germ). soybean oil, dextrose, leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), food starch-modified, salt, tapioca starch, xanthan gum, buttermilk, natural flavor.





### **Preparation and Cooking**

INGREDIENTS (4-inch Pancakes)

13-14 Pancakes:

1 3/4 Cups Mix

1 Cup Cold Water

1/3 Cup Milk

1 Egg(s)

26-28 Pancakes:

Full Box Mix

2 Cups Cold Water

2/3 Cup Milk

2 Egg(s)

1. HEAT pancake griddle to 375F (medium heat). Lightly grease griddle.

2. MEASURE mix by lightly spooning it into measuring cup and leveling it off. WHISK pancake mix, water, milk and egg(s) until blended. Batter will be slightly lumpy. Do not over-mix. POUR slightly less than 1/4 cup batter per pancake onto griddle.

3. COOK 1 minute per side. For light and fluffy pancakes, FLIP only once, when tops bubble and bottoms are golden brown.

Do not eat raw batter.

High Altitude: No adjustment necessary.

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TREE NUTS



WHEAT

# **Nutrition Facts**

88 servings per Container

Serving Size 1/3 cup mix

Amount per serving

450

Calories	150
	% Daily Value*
Total Fat 3g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 440mg	19%
Total Carbohydrate 31g	11%
Dietary Fiber 1g	4%
Total Sugars 8g	
Includes 7g Added Sugars	14%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0mg	2%
Potassium 60mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.