

SHEPHERD'S GRAIN KRUSTEAZ PROFESSIONAL

BUTTERMILK PANCAKE MIX weet with a light,

fine-grained texture. Shepherds Grain Baking Mixes are made with flour that has been farmed using sustainable methods.





Shelf Life Storage Temp Min Storage Temp Max

548 days 32°F 95°F

Ingredients

Enriched unbleached flour (wheat flour*, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), degermed yellow corn flour, sugar, soybean oil, buttermilk, dextrose, salt, whey, Less than 2% of: baking soda, betacarotene (color), calcium acid pyrophosphate, egg yolks, monocalcium phosphate, natural flavor.





Preparation and Cooking

FULL BATCH 5 lb (full box) Mix 84 oz (10 1/2 cups) Cool Water HALF BATCH 2 1/2 lb (9 3/4 cups) Mix 42 oz (5 1/4 cups) Cool Water

STEP 1. Blend mix and water together using a wire whisk until well-blended.

STEP 2. Pour batter onto greased, preheated 365F-375F griddle.

STEP 3. Cook pancakes 1-1 1/4 minutes per side. Turn only once.

MACHINE MIXING: Place water in mixer bowl; add mix. Using a wire whip, mix on low speed 30 seconds. Scrape bowl. Change to medium speed, mix 30 seconds. Follow steps 2 3 above.

BELGIAN WAFFLE RECIPE: Blend 5 lb of mix with 80 oz (10 cups) cool water, 16 oz (2 cups) vegetable oil and 20 oz (10) eggs. Pour batter onto preheated and greased waffle iron. Cook waffles until steaming stops, about 3 to 5 minutes or until crisp and golden brown.

Nutrition Facts

37 servings per Container

Serving Size

1/2 cup drymix

Amount per serving

Calories

Potassium 100mg

220

2%

<u>Jaiorics</u>	
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 770mg	33%
Total Carbohydrate 44g	16%
Dietary Fiber 1g	4%
Total Sugars 10g	
Includes 7g Added Sugars	14%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 260mg	20%
Iron 2mg	15%

* 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.

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