

Krusteaz Professional Pancake Buttermilk Mix

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Shelf Life Storage Temp Min Storage Temp Max

32°F 95°F 546 days

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, dextrose, Leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), salt, defatted soy flour, soybean oil, buttermilk.









Preparation and Cooking

- 1. Place water then mix in bowl; for 25lb of mix use 3 gal 3qt (30lb) of water; for 10lb
- of mix use 1 gal 2qt (12lb) of water; for 5lb of mix use 3qt (6lb) of water.
- 2. Using a whip, mix on low speed for 30 seconds.
- 3. Scrape bowl. Continue to mix on low speed 30 seconds.
- 4. Pour batter onto lightly greased, preheated 365F 375F griddle. 5. Cook pancakes 1 1/4 1 1/2 minutes per side. Turn only once.

Nutrition Facts

177 servings per Container

Serving Size 1/2 cup

Amount per serving

Calories

230

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 620mg	2700%
Total Carbohydrate 49g	1800%
Dietary Fiber 1g	300%
Total Sugars 9g	
Includes 8g Added Sugars	1600%

Protein 5g

	Vitamin D 0mcg	0%
	Calcium 80mg	600%
	Iron 2mg	1500%
	Potassium 70mg	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.

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