

## **DINER-STYLE** PANCAKE & WAFFLE MIX

### **DINER-STYLE PANCAKES**

**BAKES 20-24 PANCAKES** 

#### YOU'LL NEED

4" PANCAKES	5 -6	10-12	20-24
MIX	1 cup	13/4 cups	entire mix
LARGE EGG(S)	1 egg	1 egg	2 eggs
MELTED BUTTER OR OIL	1 Tbsp.	2 Tbsp.	4 Tbsp.
MILK	1/2 cup	1 cup	2 cups

#### **DIRECTIONS**

- 1. PREHEAT lightly-greased griddle or skillet to medium-high.
- 2. MIX together eggs, butter or oil, and milk. Fluff mix before spooning into measuring cup. Level with kitchen knife or other straight edge. Blend mix into milk mixture, stirring until just combined; a few lumps are okay. Let batter rest for 5 minutes to thicken. Stir in additional milk for thinner pancakes.
- 3. COOK until bubbles form on top side; flip and cook until lightly browned.

#### **FOR WAFFLES:**

Prepare as directed. Make according to your waffle iron's instruction manual.



### **BAKING WITH JOY SINCE 1790**

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.











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# **DINER-STYLE**

PANCAKE & WAFFLE MIX



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# **Nutrition Facts**

One serving = 2 pancakes about 11 servings per container

Serving size

1/3 cup mix (41g)

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Calories	15	5 <b>0</b>	2 <sup>Pre</sup>	pare
	% Daily	Value*	% Daily \	/alue
Total Fat	0.5g	1%	6g	8%
Saturated Fat	0g	0%	3.5g	18%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	50mg	17%
Sodium	400mg	17%	430mg	19%
Total Carbohydrate	30g	11%	32g	12%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	5g		7g	
Incl. Added Sugars	3g	6%	3g	6%
Protein	4g		7g	
Vitamin D	0mcg	0%	0.7mcg	4%
Calcium	130mg	10%	190mg	15%
Iron	0.5mg	2%	0.7mg	4%
Potassium	100mg	2%	180mg	4%

\*The % Daily Value 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.

**INGREDIENTS: KING ARTHUR UNBLEACHED** FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), UNBLEACHED PASTRY FLOUR (SOFT WHEAT FLOUR), BUTTERMILK, MALT EXTRACT, BAKING POWDER (BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE, SODIUM ACID PYRO-PHOSPHATE), CANE SUGAR, NATURAL FLAVORS, SEA SALT.

#### **CONTAINS: MILK, WHEAT.**

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



