



BUTTERMILK PANCAKE MIX

OUR SIGNATURE RECIPE FOR BUTTERMILK PANCAKES

YOU'LL NEED

4" PANCAKES	5 to 6	10 to 12	20 to 24	41 to 48
EGGS	1 egg	1 egg	2 eggs	5 eggs
MELTED BUTTER OR OIL	1 tablespoon	2 tablespoons	4 tablespoons	9 tablespoons
MILK	1/2 cup	1 cup	2 cups	4 3/4 cups
MIX*	1 cup	1 3/4 cups	3 1/2 cups	entire mix



- MIX** together eggs, butter or oil, and milk. Blend in mix, stirring until just combined; a few lumps are okay. Let batter rest for 5 minutes to thicken. Stir in additional milk for thinner pancakes.
- PREHEAT** lightly greased griddle or skillet to medium-high.
- POUR** batter, a scant 1/4 cup at a time, onto griddle. Cook until bubbles form on top side; flip and cook until lightly browned.
- SERVE** warm with butter and syrup

WAFFLES

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



*BAKER'S TIP

For best results, fluff mix before spooning into measuring cup. Level with kitchen knife or other straight edge.



OUR SIGNATURE RECIPE FOR BUTTERMILK PANCAKE MIX

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.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

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OUR SIGNATURE RECIPES

PANCAKE MIX

Make perfect, fluffy diner-style pancakes at home; easy to customize with your favorite add-ins like nuts and chocolate!

**•MAKES•
PANCAKES
OR WAFFLES**



Buttermilk

NET WT 36 OZ (2 LB 4 OZ) 1.02kg U^D

BUTTERMILK PANCAKE MIX

Nutrition Facts

One serving = 2 pancakes
about 25 servings per container
Serving size 1/4 cup mix (41g)

Calories	Mix		Prepared	
	% Daily Value*		% Daily Value*	
140		210		
Total Fat	0.5g 1%	6g 8%		
Saturated Fat	0g 0%	3.5g 18%		
Trans Fat	0g	0g		
Cholesterol	0mg 0%	55mg 18%		
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%	0.8mcg 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, malted barley flour), Unbleached Pastry Flour (soft wheat flour), Buttermilk Powder, Malt Extract, Baking Powder (baking soda, cornstarch, monocalcium phosphate, sodium acid pyrophosphate), Cane Sugar, Natural Flavors, Sea Salt.

CONTAINS: Milk, Wheat.

KING ARTHUR BAKING COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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