



GTIN: 10041449101801

ITEM#: 731-0120

Krusteaz Professional Buttermilk Pancake Mix

Serve the #1 recommended baking mix in foodservice with Krusteaz Buttermilk Pancake Mix. This traditional favorite contains real sweet cream buttermilk and makes pancakes that are slightly sweet with a light, fine-grained texture.

Storage Temp Min

32°F

Storage Temp Max

90°F

Ingredients

Enriched bleached flour (wheat 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

FULL BATCH

5 lb (full bag) Mix

96 oz (12 cups) Cool Water

HALF BATCH

2 1/2 lb (8 3/4 cups) Mix

48 oz (6 cups) Cool Water

1. Blend mix and water together using a wire whisk until well-blended.
 2. Pour batter onto greased, preheated 365F-375oF griddle.
 3. Cook pancakes 1 1/4-1 1/2 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. Continue to mix on low speed 30 seconds. Follow steps 2-3 above.
- BELGIAN WAFFLE RECIPE: Blend 5 lb 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 3-5 minutes or until crisp and golden brown.
- Do not eat raw batter.
- High Altitude: No adjustment necessary.
- SCALE: 1.4 oz batter (#20 scoop)
- FULL BATCH YIELD: 105, 4-inch pancakes
- HALF BATCH YIELD: 53, 4-inch pancakes
- SCALE: 2.1 oz batter (#16 scoop)
- FULL BATCH YIELD: 82, 5-inch pancakes
- HALF BATCH YIELD: 41, 5-inch pancakes
- SCALE: 7.4 oz batter (2, #8 scoops)
- FULL BATCH YIELD: 26, 7-inch waffles
- HALF BATCH YIELD: 13, 7-inch waffles

View our full recipes library at <https://www.krusteazpro.com/recipes>

Allergens



Nutrition Facts

0 servings per Container

Serving Size

1/2 Cup Mix

Amount per serving

Calories**220**

% Daily Value*

Total Fat 1g **1%**Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%****Sodium 620mg** **27%****Total Carbohydrate 49g** **18%**Dietary Fiber 1g **4%**

Total Sugars 9g

Includes 8g Added Sugars **16%****Protein 5g**Vitamin D 0mcg **0%**Calcium 80mg **6%**Iron 2mg **15%**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.