



GTIN: 10041449943142

ITEM#: 731-0144

KR PRO SWEET CREAM PANCAKE MIX

From the #1 most recommended food service bake mix brand the Krusteaz Professional brand offers unmistakable quality. Our just add water pancake and waffle mixes bring greatness to the griddle offering unlimited possibilities with multiple flavor profiles that will cover all diners from morning to night by adding signature stir-ins.

Storage Temp Min

32°F

Storage Temp Max

90°F

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, soybean oil, defatted soy flour, baking soda, dextrose, Less than 2% of: buttermilk, monocalcium phosphate, natural and artificial flavors, nonfat milk, salt, sodium aluminum phosphate, yellow 5, yellow 5 lake, yellow 6, yellow 6 lake.



Preparation and Cooking

FULL BATCH

5 lb (full box) Mix

80 oz (10 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, 24 oz (3 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. Do not eat raw batter.

HIGH ALTITUDE: No adjustment necessary.

SCALE: 1.4 oz batter (#20 scoop)

FULL BATCH YIELD 110, 4-inch pancakes

HALF BATCH YIELD 55, 4-inch pancakes

SCALE: 2.2 oz batter (#16 scoop)

FULL BATCH YIELD 72, 5-inch pancakes

HALF BATCH YIELD 36, 5-inch pancakes

SCALE: 7.0 oz batter (2, #8 scoops)

FULL BATCH YIELD 29, 7-inch waffles

HALF BATCH YIELD 14, 7-inch waffles

HALF BATCH

2 1/2 lb (9 cups) Mix

40 oz (5 cups) Cool Water

Nutrition Facts

330 servings per Container

Serving Size**1/3 cup dry mix**

Amount per serving

Calories**150**

% Daily Value*

Total Fat 2g **3%**Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%****Sodium 510mg** **22%****Total Carbohydrate 30g** **11%**Dietary Fiber 1g **3%****Total Sugars 8g**Includes 7g Added Sugars **14%****Protein 3g**Vitamin D 0mcg **0%**Calcium 100mg **8%**Iron 2mg **8%**Potassium 60mg **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.

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

Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT