

OLD TYME MILL Pancake Mix

ITEM# 70305



DIRECTIONS FOR USE: Add 12 ounces (1 1/2 cups) of water to one pound mix.

Mixing Instructions: Heat skillet over medium-low heat or heat an electric griddle to 375 F. Skillet is ready when drops of water, sprinkled onto the griddle, sizzles, combine all ingredients. Stir just until lumps disappear, the best tool is a wire whisk. For thicker pancakes, use less liquid. For thinner pancakes use more liquid. Lightly grease skillet or griddle with solid shortening, instead of oil, butter or margarine: solid shortening does not burn as easily. Pour slightly less than 1/4 cup of batter for each pancake onto a lightly greased and heated skillet. Turn the pancakes when they begin to bubble and the bottoms are golden brown. Turn pancakes only once; over-handling toughens them.

INGREDIENTS: Wheat Flour, Sugar, Dextrose, Soybean oil, Baking powder (calcium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate, anhydrous, corn starch), Salt, Natural and Artificial flavors.

CONTAINS: Wheat.

Manufactured By:
National Foods Packaging Inc.
Cleveland, OH 44102



NET. WT. 6 / 5 LBS. (2.26 KG) Bags