



## PANCAKE MIX

<u>Ingredients</u>	<u>%</u>
<b>Henningsen Whole Egg Type W-1-FF (#222)</b>	10.10
Nonfat Milk Solids	10.88
Wheat Flour (all-purpose)	65.51
Vegetable Shortening	7.27
Baking Powder	3.55
Salt	0.87
Sugar	1.82

For each 45.5 parts of mix, add 54.5 parts of tepid water. (This is the water for rehydrating the whole egg and milk solids.)

### Directions:

Add mix to tepid water and stir with wire whisk by hand or by mechanical means at low speed. Beat only until batter is smooth. Pour by spoonful onto hot, lightly greased or ungreased griddle. Bake until bubbles on top burst. Turn and bake on other side.

### Comments:

Stir the batter only until blended. Do not over mix. The stiffer the batter, the less mixing is required. The batter becomes thicker as baking powder is increased but with more baking powder the finished product is more porous and tender and has greater volume.

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