

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Buttermilk Pancake & Waffle Mix	2½ lb	5 lb
Water (70°F - 75°F)	4 cups (32 oz)	8 cups (64 oz)
CHAI SPICE BLEND		
Cinnamon, ground	2 tsp	4 tsp
Nutmeg, ground	1 tsp	2 tsp
Ginger, ground	1 tsp	2 tsp
Cardamom, ground	1/2 tsp	1 tsp
Allspice, ground	1/2 tsp	1 tsp



- Combine Chai Spice Blend ingredients in a small container; set aside.
- Use a mixer with wire whip attachment.
- Pour water into mixing bowl. Add Buttermilk Pancake and Waffle Mix and Chai Spice Blend.
- Blend on low speed* for 30 seconds.
- Stop mixer. Scrape bowl and paddle.
- Blend on low speed* for 1 more minute. Do not over-mix.
- Cook on lightly greased griddle according to table below:

PRO-TIP

Top each pancake with honey goat cheese spread, roasted Granny Smith apples and drizzle with salted caramel sauce.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

SIZE	SCALE	COOK DIRECTIONS	YIELD 5 LB BATCH
4" Pancakes	#20 scoop (2.0 oz)	Griddle 375°F 1 - 2 minutes per side	70
6" Pancakes	#8 scoop (4.3 oz)	Griddle 375°F 1 - 2 minutes per side	32

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