

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Buttermilk Pancake & Waffle Mix	2½ lb	5 lb
Eggs	10 (1.11 lb)	20 (2.22 lb)
Water	6¼ cups (3.42 lb)	12½ cups (6.85 lb)
Butter	to coat pan	to coat pan



1. Use a mixer with wire whisk attachment or mix by hand.
2. Add Buttermilk Pancake and Waffle Mix into bowl.
3. Add eggs and water. Mix until well blended.
4. Cover bowl and refrigerate overnight (for best results).
5. Blend on low speed\* for 30 seconds, or hand mix to re-incorporate.
6. Stop mixer. Scrape bowl and wire whisk.
7. Heat a 10” crepe pan over medium high heat. Coat with butter.
8. Pour batter into pan and swirl to coat bottom of pan.
9. When bubbles appear and top starts to dry, flip.
10. Add your favorite fillings.

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

SCALE	YIELD 5 LB BATCH
1/4 cup (2.4 oz)	93 crepes

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