COMPLETE BAKING MIXES

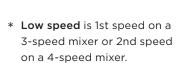
"JIFFY" CREPES

Buttermilk Pancake & Waffle Mix

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

- Use a mixer with wire whisk attachment or mix by hand.
- 2. Add Buttermilk Pancake and Waffle Mix into bowl.
- Add eggs and water. Mix until well blended.
- Cover bowl and refrigerate overnight (for best results).
- Blend on low speed* for 30 seconds, or hand mix to re-incorporate.

- Stop mixer. Scrape bowl and wire whisk.
- Heat a 10" crepe pan over medium high heat. Coat with butter.
- 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.



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

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