

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)
Butter, melted; or oil	1/3 cup (2.7 oz)	2/3 cup (5.3 oz)
Bacon, cooked and diced	1¼ cups (4 oz)	2½ cups (8 oz)
Maple Extract	3 Tbsp	6 Tbsp



1. Use a mixer with wire whip attachment.
2. Pour water into mixer bowl. Add Buttermilk Pancake and Waffle Mix, butter or oil, and maple extract.
3. Blend on low* speed for 30 seconds.
4. Stop mixer. Scrape bowl and wire whip.
5. Blend on low speed* for 1 minute more. Do not overmix.
6. Cook on lightly greased, preheated waffle iron. Using a #20 scoop, drop one scoop of batter onto waffle iron. Sprinkle bacon pieces on top of batter. Drop another scoop of batter on top of bacon pieces.
7. Break waffles into dipping size pieces. Serve with maple syrup.

NOTE

Cover and store batter in a refrigerator when not in use. Stir batter before using.

* **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
7" Waffles	#20 scoop x 2 (3 oz)	Waffle iron 375°F 1½ - 2 minutes or until golden brown	53

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