

| 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) |
| Matcha Powder | 1/4 cup (1.85 oz) | 1/2 cup (3.7 oz) |



1. Use a mixer with wire whip attachment.
2. Pour water into mixing bowl. Add Buttermilk Pancake and Waffle Mix and matcha powder.
3. Blend on low speed* for 30 seconds.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* for 1 more minute. Do not over-mix.
6. Cook on lightly greased griddle according to table below:

PRO-TIP

Top each pancake with whipped coconut cream and fresh sliced strawberries.

* **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 (1.9 oz) | Griddle 375°F 1 - 2 minutes per side | 76 |
| 6" Pancakes | #8 scoop (4.1 oz) | Griddle 375°F 1 - 2 minutes per side | 35 |

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