

ORANGE CREAMSICLE PANCAKES



Sweet Cream Pancake & Waffle Mix

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cream Pancake & Waffle Mix	2½ lb	5 lb
Orange Juice, pulp free	4½ cups (36 oz)	9 cups (72 oz)

- Use a mixer with wire whip attachment.
- 2. Pour orange juice into mixing bowl. Add Sweet Cream Pancake & Waffle Mix into mixing bowl.
- Blend on low speed* for 30 seconds.

- 4. 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 the table below:



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
4" Pancakes	#20 scoop (1.6 oz)	Griddle 375°F 1½ - 2 minutes per side	95
5" Pancakes	#16 scoop (2.2 oz)	Griddle 375°F 1½ - 2 minutes per side	69

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