

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Buttermilk Pancake & Waffle Mix	2½ lb	5 lb
Water (70°F - 75°F)	3½ cups (28 oz)	1¾ quarts (56 oz)
Fig Preserves	1¼ cups (15 oz)	2½ cups (30 oz)
Pistachios, toasted, salted, chopped	1 cup (4 oz)	2 cups (8 oz)



1. Use a mixer with wire whip attachment.
2. Pour water into mixing bowl. Add Buttermilk Pancake and Waffle Mix, fig preserves and pistachios.
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 fig preserves, crispy pancetta, and chopped toasted pistachios.

* **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 (2.0 oz)	Griddle 375°F 1 - 2 minutes per side	85
6" Pancakes	#8 scoop (4.2 oz)	Griddle 375°F 1 - 2 minutes per side	40

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