

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)
Pumpkin Purée	1 cup (8 oz)	2 cups (16 oz)
Cinnamon	4 tsp	2½ Tbsp
Pumpkin Pie Spice	2 Tbsp	4 Tbsp



1. Use a mixer with wire whip attachment.
2. Pour water into mixer bowl. Add Buttermilk Pancake and Waffle Mix, pumpkin purée, cinnamon, and pumpkin pie spice.
3. Blend on low speed* for 1 minute.
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 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 (1.4 oz)	Griddle 375°F 1 - 2 minutes per side	102
6" Pancakes	#8 scoop (4 oz)	Griddle 375°F 1 - 2 minutes per side	36

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