



# Buttermilk Pancake Mix

## Bakery

Augason Farms offers a wide selection of baking mixes and baking items. Whether you're preparing baked goods from scratch or want a quick baking mix, we provide for your needs.

## Buttermilk Pancake Mix

Augason Farms Buttermilk Pancake Mix is made from our high quality flours and blended to perfection. Buttermilk pancakes are a healthy and delicious way to start out the day.

## Golden Buttermilk Biscuits

2 1/2 cup Augason Farms Buttermilk Pancake Mix  
 1/2 cup water  
 1/4 cup butter - melted  
 1 1/2 tablespoon Augason Farms Scrambled Egg Mix

Preheat oven to 425°F. Stir all ingredients together until dough forms. On lightly floured surface, roll out dough to 1/2 inch thickness and cut with biscuit cutter. Place biscuits side by side onto greased baking sheet. Bake 10-12 minutes. Makes approximately 10 biscuits.

## DIRECTIONS:

Cold water 1 1/4 cups  
 Pancake mix 1 3/4 cups  
 Yield: 9-4 inch pancakes

1. Add mix to cold water. Do not over mix.
2. Add more water until desired consistency.
3. Preheat oiled skillet, griddle to 375° F.
4. Cook pancakes 1 to 1 1/2 minutes per side or until golden brown, turning only once.

## Pancake mix may be used for waffles.

Yield: 12-4 inch waffles

1. Mix 2 1/4 cups of mix, 2 cups cold water.
2. Add 2 Tbsp oil. Batter will be slightly lumpy, do not over mix.
3. Pour batter into lightly oiled, preheated waffle iron.
4. Cook waffles until steaming stops.

## PB&J Pancake Rollups

2 cups Augason Farms Buttermilk Pancake Mix  
 1 1/2 cups prepared Morning Moo's®  
 1/4 cup peanut butter  
 3 tablespoons Augason Farms Scrambled Egg Mix +1/3 cup water  
 2 tablespoons vegetable oil  
 1 cup strawberry jam

Preheat griddle to 375°F. Mix all ingredients, except strawberry jam, until smooth. Pour 1/4 cup batter onto lightly greased griddle. Cook pancakes until golden brown, turning only once. To serve, spread pancakes with strawberry jam and roll up.

## Nutrition Facts

Serving Size: 1/2 cup (68g dry)  
 Servings Per Container: 21

Amount Per Serving			
Calories 240		Calories from Fat 20	
		% Daily Value*	
<b>Total Fat</b>	2g	<b>3%</b>	
Saturated Fat	0g		<b>0%</b>
Trans Fat	0g		
<b>Cholesterol</b>	10mg		<b>4%</b>
<b>Sodium</b>	660mg		<b>27%</b>
<b>Total Carbohydrate</b>	48g		<b>16%</b>
Dietary Fiber	less than 1g		<b>3%</b>
Sugars	7g		
<b>Protein</b>	6g		
Vitamin A	0%	Vitamin C	0%
Calcium	15%	Iron	20%
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	<b>Calories</b>	<b>2,000</b>	<b>2,500</b>
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram: Fat 9 Carbs 4 Protein 4			

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**INGREDIENTS:** Cake flour (bleached wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, soy flour, dextrose, soybean oil, buttermilk powder, baking soda, corn starch, sodium acid pyrophosphate, salt, monocalcium phosphate, whole eggs (whole eggs, sodium silicoaluminate [as an anticaking agent]).

**Contains allergens:** Dairy, eggs, soy, and wheat.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

**No added MSG.**

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70°F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

**21 SERVINGS**  
**NET WT. 3 LBS 4.0 OZ (1.47 kg)**