**INGREDIENT GUIDE & METHOD FOR PANCAKES**

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| **Quantity**  **Of 4" Pancakes** | **Dry Mix** | **Milk** | **Eggs** | **Vegetable Oil** |
| 12 | 330 g | 1 1/2 cup | 2 | 1/4 cup |
| 24 | 660 g | 3 cup | 4 | 1/2 cup |
| 36 | 990 g | 4 1/2 cup | 6 | 3/4 cup |
| 48 | 1320 g | 6 cup | 8 | 1 cup |
| 60 | 1650 g | 7 1/2 cup | 10 | 1 1/4 cup |
| 72 | 1980 g | 9 cup | 12 | 1 1/2 cup |
| 84 | 2310 g | 10 1/2 cup | 14 | 1 3/4 cup |
| 96 | 2640 g | 12 cup | 16 | 2 cup |
| 108 | 2970 g | 13 1/2 cup | 18 | 2 1/4 cup |

**Method**

1) Have all ingredients at room temperature

2) Preheat griddle to 350°F (180°C).

3) Empty mix into bowl. Add the milk and eggs and whisk until the batter is smooth.

4) Add the vegetable oil and mix well. Allow batter to sit for 5 minutes. Whisk batter again.

5) Lightly grease heated griddle. Pour 1/4 cup portions of batter onto griddle. Continue depositing batter until griddle is filled.

6) Cook the pancakes for 2-3 minutes or until their edges look dry and their bottoms are golden brown. Flip pancakes and cook for

an additional 2-3 minutes.

7) Repeat process until all batter is used. Serve hot.