

## **Nora Mill Granary**

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## Old Fashioned Buckwheat Waffles

1 egg 3 T. melted butter 2 Cups Nora Mill Buckwheat Pancake & Waffle Mix Water or milk (approximately 1/2 - 3/4 Cup)

Mix egg and melted butter with Nora Mill Buckwheat Pancake & Waffle Mix. Stir well. Slowly add enough water or milk to make a smooth batter. Bake in a well greased waffle baker according to manufacturer's directions.

## **Buckwheat Pancakes**

1 Cup Nora Mill Buckwheat Pancake & Waffle Mix 3/4 Cup water

Combine Nora Mill Buckwheat Pancake & Waffle Mix with water. Stir with wire wisk until batter is smooth (a thin batter gives the best results, although the batter will be a little lumpy).

**INGREDIENTS:** Stone-ground buckwheat flour, wheat flour, corn flour, corn dextrose, sweet skim milk, leavening, salt.

To maintain the flavor and nutritive qualities of whole grains, they should be kept in airtight containers in the refrigerator or freezer.



