



Noreen's Kitchen

Big Batch Pancake Mix

Ingredients

Bulk Mix

8 cups all purpose flour
1 ½ cups buttermilk powder
½ cup granulated sugar
2 tablespoons baking powder
2 tablespoons baking soda
2 tablespoons Kosher salt

Make Pancakes

2 cups pancake mix
2 cups milk or water
2 eggs
¼ cup melted butter
Oil for griddle

Step by Step Instructions

To make mix, combine all dry ingredients in a large bowl and whisk for several minutes to ensure proper distribution of all components.

Transfer to an airtight container or large mason jar with a tight fitting lid and store for up to six months.

This recipe makes four batches of pancakes that will make between 18 and 20 pancakes.

To make pancakes:

Combine mix with milk or water and eggs and whisk together until blended. A few lumps are actually preferred in this batter. Allow batter to rest for five minutes while heating up griddle.

When ready to make, wipe oil over griddle using a paper towel or silicone baking brush. This will ensure even distribution of oil as well as even browning of the pancakes.

Pour batter by ¼ cupful (a gravy ladle works well here) onto the griddle and allow to cook until bubbles begin to form across the top of the pancakes. Then you will know it is time to flip them.

Using a broad, thin spatula, flip the pancakes and allow to cook for 30 seconds to one minute on the second side. Remove from griddle onto a baking sheet in your oven that has been set to 250 degrees. This will keep the pancakes warm until they are all ready to serve.

Serve with butter, syrup and or jam.

This can easily be made in a much larger batch, simply double or triple this recipe so you always have pancake mix at the ready!

You can also portion this mix up into bags and vacuum seal with instructions on the bag so everyone knows how to make these when they want them. Remind them to clean up their mess!