

#### **Nora Mill Granary**

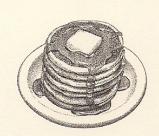
7107 South Main Street Helen, GA 30545

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# Nora Mill Grandpa's Mountain Morning Fine Ground White Cornmeal Mix

Pancake Mix • Waffle Mix • Muffin Mix





# Mountain Morning Pancakes

2 Cups Nora Mill Mountain Morning Mix 1 1/2 Cups water

Stir water and Nora Mill Mountain Morning Mix together just until moistened – the batter should be lumpy. Bake on hot, greased griddle, hot enough to make a drop of water dance on the surface before evaporating. Turn just once when pancakes begin to lose their gloss and bubbles begin to burst. Serve hot with warm syrup. *Makes 12-15 pancakes*.





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### Nora Mill Grandpa's Mountain Morning Fine Ground White Cornmeal Mix (continued)



# Muffins

- 2 Cups Nora Mill Mountain Morning Mix
- 2 eags
- 1 Cup buttermilk or milk
- 4T. melted butter or margarine

Preheat oven to 375° F and grease muffin tins. Beat eggs and add buttermilk or milk. Stir in melted butter or margarine. Combine Nora Mill Mountain Morning Mix with the liquid ingredients. Do not overmix – batter will be lumpy. Fill muffin cups no more than 2/3 full and bake for 20 minutes. Muffins should be firm and pulling away from sides of pan when done.

Makes 12 muffins.



## Waffles

2 Cups Nora Mill Mountain Morning Mix 1 1/2 Cups water

Mix Nora Mill Mountain Morning Mix and water just until moist, then follow instructions for your waffle iron, baking until crisp.

Makes 5 large waffles.

**INGREDIENTS:** Fine stone ground white cornmeal, wheat flour, buttermilk powder, vegetable shortening, dried whole egg, salt, monocalcium phosphate, sodium bicarbonate and sugar.

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



