

PANCAKES OR WAFFLES

One recipe makes 8-10 pancakes or 4 waffles

Enjoy these whole-wheat pancakes or waffles served with your favorite topping.

1 CUP HOMESTEAD PANCAKE AND
WAFFLE MIX
1 EGG

1 OR 1 1/4 CUPS BUTTERMILK
2 T OIL

FOR PANCAKES:

- ❖ Preheat griddle over medium heat.
- ❖ Measure 1 cup pancake mix into mixing bowl.
- ❖ Add oil, egg and 1 cup buttermilk. Blend well.
- ❖ Let batter sit for 10-15 minutes before cooking.
- ❖ Pour 1/4 - 1/2 cup batter onto hot griddle. Cook until edges look



“dry” and a few bubbles form on surface of pancakes. Flip and cook the other side until golden brown.

FOR WAFFLES:

- ❖ Preheat waffle iron. Lightly oil, or spray with cooking spray.
- ❖ Prepare batter as above with 1 1/4 cups buttermilk.
- ❖ Let batter sit for 10-15 minutes before cooking.
- ❖ Pour batter into center of the waffle iron. Close lid. Bake 4 to 5 minutes or until golden brown. Carefully remove with fork.