

**BUTTERMILK PANCAKES (DRY BUTTERMILK)**

Yield 100

Portion 2 Cakes

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
281 cal	44 g	10 g	7 g	60 mg	478 mg	211 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 BAKING POWDER  
 MILK,BUTTERMILK,DRY  
 BAKING SODA  
 SALT  
 SUGAR,GRANULATED  
 EGGS,WHOLE,FROZEN  
 WATER  
 OIL,SALAD  
 COOKING SPRAY,NONSTICK

**Weight**

9-7/8 lbs  
 3-7/8 oz  
 2-3/8 lbs  
 1 oz  
 1-7/8 oz  
 12-1/3 oz  
 2-2/3 lbs  
 13 lbs  
 1 lbs  
 2 oz

**Measure**

2 gal 1 qts  
 1/2 cup  
 1 qts 1/2 cup  
 2 tbsp  
 3 tbsp  
 1-3/4 cup  
 1 qts 1 cup  
 1 gal 2-1/4 qts  
 2 cup  
 1/4 cup 1/3 tbsp

**Issue**

**Method**

- 1 Sift together flour, baking powder, dry buttermilk, salt, sugar, and baking soda.
- 2 Add eggs and water; mix at low speed about 1 minute or until blended.
- 3 Blend in salad oil or melted shortening about 1 minute.
- 4 Lightly spray griddle with non-stick cooking spray. Pour 1/4 cup batter onto hot griddle. Cook on one side 1-1/2 to 2 minutes or until top is covered with bubbles and underside is browned. Turn; cook on other side 1-1/2 to 2 minutes.