

Perfect "Just Add Water" Pancake Mix

Yield: Each 2 1/4 cup mix makes 9 pancakes
Recipe makes enough for 4 mixes

2 cups all purpose flour
2 cups cake flour
1 cup instant powdered milk
3/4 cup malted milk powder
1/3 cup sugar
2 TBS baking powder

1 tsp baking soda
1 TBS salt
1/2 cup butter powder (*see note)
1/4 cup + 3 TBS whole egg powder
3/4 cup powdered buttermilk

Measure and sift the ingredients (as needed) and mix well. When ready to cook, whisk 2 1/4 cups mix with 1 cup minus 1 TBS water. Prepare your griddle (over medium low heat) by placing a good sized drop of water on it and heating. Once the water drop boils the griddle is hot enough to cook. Spray with nonstick cooking spray and wipe any excess oil from the pan. Cook by 1/4 cup portions about 2 minutes per side. Serve.

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