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PRODUCT

LUMBERJACK PANCAKE MIX #104

FOOD GRADE

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations there under.

DESCRIPTION

This fine product was developed as a base to make a very rich and high end pancake batter. This product requires the addition of eggs, buttermilk and vegetable oil to prepare. The pancakes will cook to a rich golden brown on the outside and a creamy white on the inside when prepared as directed. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

6/5 lb. Case or 25 lb. Case

PREPARATION

Combine 1 gallon buttermilk, 14 eggs, and 10 oz. of vegetable oil in a mixing bowl. Add 5.25 lbs. (1 bag) of Lumberjack pancake mix. Slowly stir until all mix is absorbed and a batter has formed. Do not whip rapidly or over-mix. Allow batter to sit at room temperature for about 5 to 10 minutes before cooking. Stir, then pour desired amount of batter on a hot, lightly greased griddle preheated to 375° F. Cook for about 1 ½ minutes on each side. Refrigerate unused batter.

YIELD

Approx. 18 - 20 pancakes per 1 lb. of mix depending on size of pancake.

USES

Pancakes are commonly served as a main course or side dish at breakfast. Top with maple syrup, peanut butter, jam or jelly, powdered sugar, etc.

INGREDIENTS

Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley & folic acid), Sugar and Leavening (sodium bicarbonate, sodium acid pyrophosphate & monocalcium phosphate).

ALLERGY WARNING: CONTAINS WHEAT

**NUTRITION
(Dry Mix Only)**

Nutrition Facts	
Serving Size 1/2 Cup of Mix (57g)	
Amount Per Serving	
Calories 200	Calories from Fat 5
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 600mg	25%
Total Carbohydrate 44g	15%
Dietary Fiber 1g	3%
Sugars 8g	
Protein 4g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 10%
Folate 15%	

*Percent Daily Values are based on a 2,000 calorie diet.