

Commercial Recipe:

Gluten Free, Vegan Pancake & Waffle Mix Instructions:



Please Scan QR code for more information.

| Ingredients: | Pancakes (5-7 per batch): | Waffles (3-5 per batch): |
|---------------------|---|---|
| Mix | 10.5 oz | 10.5 oz |
| Eggs* | 2 | 2 |
| *Vegan Option | 1 ripe banana, mashed | 1 ripe banana, mashed |
| Oil | 1 TBSP + 1 tsp | 1 TBSP + 1 tsp |
| Water or Milk** | 1/3 cup | 1/2 cup |
| **Vegan Option | 2/3 cup vegan-friendly milk / milk replacer | 2/3 cup vegan-friendly milk / milk replacer |

Directions - PANCAKES:

1. Combine eggs (or vegan alternative), oil, and water or milk of choice.
2. Add to Mix. Blend well. If needed, add more liquid. Add mix-ins if desired.
3. Pour batter onto pre-heated pan or griddle sprayed with non-stick spray.
4. Cook each pancake until top edges show bubbles and bottom is golden. Flip pancake and cook until bottom is golden.

Directions- WAFFLES:

1. Combine eggs (or vegan alternative), oil, and water or milk of choice.
2. Add to Mix. Blend well. If needed, add more liquid. Add mix-ins if desired.
3. Pour batter onto pre-heated waffle iron sprayed with non-stick spray.
4. Cook each waffle until golden and crisp.