

## Commercial Recipe:

### Gluten Free, Vegan Pancake & Waffle Mix Instructions:



Please Scan QR code for more information.

<b>Ingredients:</b>	<b>Pancakes (5-7 per batch):</b>	<b>Waffles (3-5 per batch):</b>
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.