

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Famous Buttermilk Pancakes (4)
 Menu Category: Pancakes & French Toast
 Effective Date: 1-Jan-23
 Work Station: Breakfast Grill
 Cook Time: 6 minutes



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients			
Item	Details	Item	Unit Size	Unit Type	Instructions
1	Flattop Grill Surface temperature @ 350F degrees	1	Buttermilk Pancakes	4 each	Prep Recipe
2	Pancake Dispenser Dispenser is set on #8/3oz.	2	Whipped Butter	7/8oz WT	Salted
3	Cook's Spatula 6 x 3 SS	3	Pancake Syrup	2oz FL	
4	Plating 12" Round plate				
5	Butter Scoop #70 SS Disher Scoop				
6	Syrup pitcher 2oz clear plastic pitcher				

Preparation Instructions

- Using the pancake gun, dispense batter for 4 pancakes, 5" in diameter on grill
- Grill both sides of pancakes until golden brown, approximately 3 minutes per side.
- Pancakes are done when both surface sides are lightly golden brown and pancake has a slight bounce when touched. Remove from grill and shingle on 12" Round plate.
- SERVER: Top pancakes with scoop of butter and place 2oz syrup pitcher next to stack of pancakes as shown in photo.

Critical Sensitivities

Storage / Holding Procedures

1	Only flip pancakes over once.	1	Buttermilk pancake batter is held at 41F or below.
2	Do not pat pancakes with spatula.	2	
3		3	
4		4	