

WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name:	Buttermilk Pancake Batter
Prep Recipe Category:	Batters
Effective Date:	1-Dec-19
Work Station:	Prep
Shelf Life	1 day
Active Time	8 minutes
Total Time	10 minutes
Yield:	9 Quarts (288oz FL)



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment		Ingredients				
Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications	
1	Wire Whip	Hand Held	1	GAL	Cultured	
2	Mixing Bowl/container	Large bowl or Cambro container	2	Cups		
3	Food Containers	6 qt Square Clear Containers w/Lid (3)	3	Cups	Large Grade AA, whipped	
4	Measuring Cups		4	Bag	Elmer's Brand	

Preparation Instructions

- 1 Add 4 cups shell eggs to mixing bowl and beat eggs with a hand held wire whip.
- 2 Once eggs are whipped, add cottonseed oil and buttermilk. Mix with hand held wire whip until blended.
- 3 Empty 1 bag Elmer's pancake base into mixing bowl.
- 4 Continue to hand mix for an additional 30 seconds to a 1 minute.
- 5 Batter should be lumpy with a few clumps of dry mix visible.
- 6 Evenly divide batter into three separate containers with lids, filling only half full to allow batter to rise.
- 7 Cover with lid, label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD.
- 8 Store @ 41F or below.

Critical Sensitivities

Storage / Holding Procedures

1	DO NOT OVER WHIP BATTER.	1	Keep refrigerated @ 41F or below.
2	Appearance should be lumpy and thick.	2	
3	Do not whip before placing in pancake dispenser and while in use.	3	
4		4	