

**WAC Brand Standard Recipe (Proprietary & Confidential)**

Entrée Name: Cinnamon Roll Pancake Combo  
 Menu Category: Pancakes & French Toast  
 Effective Date: 1-Jul-19  
 Work Station: Breakfast Grill/Egg Grill  
 Cook Time: 6 minutes



**Equipment, Cooking Utensils and Plateware**

**Ingredients**

Item	Details	Item	Unit Size	Unit Type	Instructions
1	Flattop Grill Surface temperature is 350F degrees for pancakes and 375F for breakfast meats	1	Buttermilk Pancakes	4 each	Prep Recipe
2	Flattop Grill Surface temperature is 260F degrees for eggs any style	2	Cinnamon Butter Blend	5oz FL	Prep Recipe
3	Pancake Dispenser Dispenser is set on #8/3oz	3	Cream Cheese Icing	2oz WT	Prep Recipe
4	Cook's Spatula 6" x 3" SS turner	4	Powdered Sugar	1/2oz WT	
5	Squeeze Bottle For Cinnamon Butter Blend	5	Whipped cream	1oz WT	Real Dairy Whipped Cream
6	Squeeze Bottle For Cream Cheese Icing	6	Non Stock Pan Coating	3 seconds FL	Aerosol Spray
7	Hand Held Sifter For powdered sugar	7	Eggs	2 each	Large AA Grade
8	Syrup Pitcher 2oz clear plastic pitcher	8	Choice of:		
9	Plating 12" Round Plate	9	Bacon	3 strips	10/12, grilled per order
10	Plating 11" Oval Platter	10	Pork Sausage Link	3 links	Grilled per order
		11	Chicken Apple Sausage links	2 links	Grilled per order
		12	Ham	2 slices	Each slice 2oz WT
		13	Pork Sausage Patties- <b>ELM Only</b>	2 patties	Grilled per order
		14	Choice of:		
		15	Pancake Syrup	2oz FL	
		16	Marionberry Syrup- <b>ELM Only</b>	2oz FL	

**Preparation Instructions**

- Using the pancake gun, dispense batter for 4 pancakes, 5" in diameter on grill.
- Using the squeeze bottle, and starting from the center of each pancake, drizzle cinnamon butter blend in a spiral design as shown in photo.
- Grill both sides of pancakes until golden brown, approximately 3 minutes per side.
- While pancakes are cooking, prepare breakfast meat of choice.
- Spray egg grill with non-stick spray. Crack eggs directly on grill. Prepare eggs as requested by guest.
- Pancakes are done when both surface sides are lightly golden brown and pancake has a slight bounce when touched. Remove from grill and shingle them in a semi-circle **BOTTOM SIDE UP** on the 12" round plate.
- Using the squeeze bottle, drizzle 2oz cream cheese icing over pancakes as shown in photo.
- Sprinkle 1/2oz powdered sugar over pancakes.
- On 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.
- SERVER:** Top center of pancake entrée with 1oz whipped cream, the size of a tennis ball. 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	Cinnamon Butter Blend is held at room temperature while in use.
3		3	Cream Cheese Icing is held at 41F or below.
4		4	