

Restaurant-Worthy School Breakfast Items on the Menu

1 (4½ oz.) SERVING



AMAZING PANCAKES

INGREDIENTS

3 ¾ lbs.	All-purpose flour
4 ¼ lbs.	Wheat flour
8 ozs.	Baking powder
3 Tbsp.	Baking soda
2 Tbsp.	Kosher salt
2 lbs.	Granulated sugar
½ gal.	Liquid eggs
2 gal.	Cultured buttermilk, low-fat
2 lbs.	Butter, melted
As needed	Pan-release spray



1. Preheat flat-top griddle to 350° F and use a surface thermometer to test the temperature.
2. In a mixing bowl, mix white and wheat flours, baking powder, baking soda, kosher salt and sugar, and set aside.
3. In a separate bowl, whisk eggs and buttermilk together.
4. Add dry mixture to the eggs and buttermilk mixture, and fold in.
5. Stir in melted butter.
6. Spray grill with pan-release spray for the first batch.
7. Using a #8 grey scoop, place a level scoop of batter per pancake.
8. Cook until bubbles form and side is golden brown. Flip and cook for a few more minutes. Repeat with remaining batter.
9. Hold at 135° F until service.

Recipe Yield: 124

Notes: Do not overmix batter or finished pancakes will be tough. Do not flip pancake until bubbles appear. Only flip one pancake at one time and do not smash the pancake after flipping.