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Aunt Maple's Buttermilk
COMPLETE PANCAKE & WAFFLE MIX
JUST ADD WATER

INGREDIENTS	PANCAKES	WAFFLES
Mix	12-14 pancakes	8 4-inch waffles
Water	2 cups	2 cups
Oil/Butter	1 1/2 cups	1 1/2 cups
	-	2 Tbsp

PANCAKE DIRECTIONS
For thicker pancakes, use a little less water. For thinner pancakes, use a little more water.

1. Preheat lightly greased griddle to 375°F. Griddle is ready when small drops of water sizzle, then disappear.
2. Place mix and water in bowl. Stir until lumps break up.
3. Pour slightly less than 1/4 cup batter for each pancake onto hot griddle.
4. Turn when pancakes edges look cooked. Turn only once.

WAFFLE DIRECTIONS

1. Preheat waffle iron.
2. Combine mix, water and oil in a bowl.
3. Stir until large lumps disappear.
4. Pour desired amount of batter into lightly greased waffle iron.

TRY THESE ADD-INS

- 1/4 cup chopped pecans
- 1/4 cup fresh or frozen (thawed & drained) blueberries
- 1/2 teaspoon cinnamon and 2 tablespoons brown sugar

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MAKES 8 TO 9 PANCAKES **PANCAKES** BIENES DE 8 A 9 PANCAKES

<p>1 Cup Mix see package</p> <p>1 Taza de Mezcla ver el paquete</p>	<p>1/2 Cup Water see package</p> <p>1/2 Taza de Agua ver el paquete</p>
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1. **HEAT** skillet over medium-low heat or electric griddle to 375°F.
2. **COMBINE** all ingredients and stir until large lumps disappear. Do not beat or over-mix. Let stand 1-2 minutes to thicken.
3. **POUR** slightly less than 1/4 cup batter for each pancake onto lightly greased skillet.
4. **TURN** when pancakes bubble and bottom are golden brown.

SPICE CAKE WITH FRUIT TOPPING

CAKE

- 1 cup Aunt Jemima Original Complete Pancake & Waffle Mix
- 1/2 cup ground cinnamon
- 1/2 cup Aunt Jemima Original Syrup or honey
- 1/2 cup butter or margarine, melted
- 1 egg

FRUIT TOPPING

- 3 cups fresh fruit such as sliced strawberries, peaches, raspberries or blueberries
- 2 Tbsp sugar
- 1/2 cup whipping cream, thawed

TIPS: Combine fruit with sugar up to 2 hours before serving to allow more juices to form.

1. Preheat oven to 325°F. Lightly grease an 8" square pan with non-stick cooking spray. Combine cake mix and cinnamon. Stir in syrup and egg. Pour into prepared pan.

2. In small bowl whisk together milk, sugar, butter and egg. Add to dry ingredients. Stir gently until large lumps disappear. Pour batter into prepared pan.

3. Bake 16-18 minutes or until toothpick inserted in center comes out clean. Cool in pan 5 minutes then remove cake from edges and set on plate cooling rack. Let cool or completely cooled.

4. Combine fruit and sugar. Mix lightly. Cut into 1/2 inch pieces. Top and garnish with remaining 1/2 cup of fruit mixture and 1/2 cup whipped topping.

FOR MORE RECIPES AND FULL NUTRITIONAL INFORMATION IN SPANISH, PLEASE VISIT www.auntjemima.com

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[Aunt Jemima Pancake Mix 907 g](#)



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MAKES 4 TO 9 PANCAKES **PANCAKES** **BIQUE DE 4 A 9 PANCAKES**

1 Cup Mix un paquet	1/2 Cup Water eau minÃ©rale
1 Tasa de Mezcla mezcla para pancakes	1/2 Tasa de Agua agua mineral

- HEAT** skillet over medium-low heat or electric griddle to 375°F.
- COMBINE** all ingredients and stir until large lumps disappear (do not beat or over-mix). Let stand 1-2 minutes to thicken.
- POUR** slightly less than 1/4 cup batter for each pancake onto lightly greased skillet.
TIP: For golden brown pancakes, use solid aluminum instead of all-steel or magnetic.
- TURN** when pancakes bubble and bottoms are golden brown.
TIP: For soft and fluffy pancakes, avoid turning them more than once.

- CALENTE** la sartÃ©n a fuego medio-bajo o en la plancha elÃ©ctrica a 375°F.
- COMBINE** todos los ingredientes y mezcla hasta que desaparezcan los grandes grumos (no los bata ni mezcle demasiado). Dejar reposar de 1 a 2 minutos para que se espesen.
- VIERTA** lentamente menos de 1/4 de taza de mezcla para cada pancake sobre la sartÃ©n levemente engrasada.
CONSEJO: Para pancakes dorados, use una plancha aluminada en lugar de acero, imantada o magnÃ©tica.
- VOLTEAR** los pancakes cuando hacen burbujas y la parte de abajo estÃ© dorada.
CONSEJO: Para pancakes suaves e esponjosos, evita voltearlos mÃ¡s de una vez.

SPICE CAKE WITH FRUIT TOPPING

CAKE	FRUIT TOPPING
1 cup Aunt Jemima Original Complete Pancake & Waffle Mix	3 cups fresh fruit such as sliced strawberries, peaches, raspberries or blueberries
1/2 cup oil	2 Tbsp sugar
2 Tbsp Aunt Jemima Original Syrup or honey	1 Tbsp honey-sweetened ketchup, mustard or margarine, melted
1 egg	

TIP: Combine fruit with sugar up to 2 hours before serving to allow more juices to form.

- Preheat oven to 350°F.** Lightly grease an 8" square cake pan with non-stick cooking spray. Combine pancake mix and ingredients in medium bowl.
- In a small bowl** whisk together milk, eggs, butter and eggs. Add to dry ingredients. For fluffy and moist pancakes, stir gently and until large lumps disappear. For flatter (uncongealed) pan.
- Combine fruit and sugar.** Mix lightly. Cut into 1/2" wedges. Top each pancake with generous 1/2 cup of fruit mixture and 1/2 cup whipped topping.

FOR MORE RECIPES AND FULL NUTRITIONAL INFORMATION IN SPANISH, PLEASE VISIT PARA MÃS RECETAS Y COMPLETA INFORMACIÃN NUTRICIONAL EN ESPAÃOL, POR FAVOR VISITE www.auntjemima.com

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