## Buttermilk Pancake Mix

29
SERVINGS

10

SHELF LIFE UP TO
10 YEARS

Shelf Life: Best when stored in a cool dry place at temperatures between $55^{\circ}$ and $70^{\circ} \mathrm{F}$ (ideal humidity $15 \%$ ).

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

| Nutrition Facts |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Serving Size: $1 / 3$ cup ( 50 g dry) Servings Per Container: 29 |  |  |  |  |
| Amount Per Serving |  |  |  |  |
| Calories 180 |  | Calories from Fat 5 |  |  |
| \% Daily Value* |  |  |  |  |
| Total Fat 1g |  |  |  | 1\% |
| Saturated Fat Og |  |  |  | 0\% |
| Trans Fat Og |  |  |  |  |
| Cholesterol 10mg |  |  |  | 3\% |
| Sodium 480mg |  |  |  | 20\% |
| Total Carbohydrate 36g |  |  |  | 12\% |
| Dietary Fiber less than 19 |  |  |  | 3\% |
| Sugars 5g |  |  |  |  |
| Protein 5g |  |  |  |  |
| Vitamin A 0\% • Vitamin C 0\% |  |  |  |  |
| Calcium | 10\% | Iron |  | 15\% |
| *Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |  |  |  |
| Calories |  | 2,000 |  |  |
| Total Fat | Less than | 659 |  | g |
| Sat Fat Cholesterol Sodium | Less than | 20 g |  | 5 g |
|  | Less than | 300mg | 300 |  |
|  | Less than | 2400 mg | 2400 |  |
| Total Carbohydrate |  | 300g |  | 5 g |
| Dietary Fiber |  | 25 g |  | g |
| Calories per | gram: Fat 9 | Carbs 4 | Prote |  |

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## FOOD STORAGE

EMERGENCY
EVERYDAY FOOD

## DIRECTIONS:

Cold water 3/4 cups
Pancake mix 1 cup
Yield: 9-4 inch pancakes

1. Add mix to cold water. Do not over mix.
2. Add more water until desired consistency.
3. Preheat oiled skillet, griddle to $375^{\circ} \mathrm{F}$.
4. Cook pancakes 1 to $11 / 2$ minutes per side or until golden brown, turning only once.

Pancake mix may be used for waffles.
Yield: 12-4 inch waffles

1. Mix $21 / 4$ cups of mix, 2 cups cold water.
2. Add 2 Tbsp oil. Batter will be slightly lumpy, do not over mix.
3. Pour batter into lightly oiled, preheated waffle iron.
4. Cook waffles until steaming stops.

INGREDIENTS: Cake flour (bleached wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, soy flour, dextrose, soybean oil, buttermilk powder, baking soda, corn starch, sodium acid pyrophosphate, salt, monocalcium phosphate, whole eggs (whole eggs, sodium silicoaluminate [as an anticaking agent]), soybean oil.

Contains allergens: Milk, eggs, soy and wheat.

