



Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° 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.

FOOD STORAGE Emergency Everyday food

Buttermilk Pancake Mix

Nutrition Facts

Serving Size: 1/3 cup (50g dry) Servings Per Container: 29

| Amount Per | Serving | | |
|---|---|--|---|
| Calories | 180 C | alories f | rom Fat 5 |
| | | 9 | 6 Daily Value* |
| Total Fat | 1g | | 1% |
| Saturate | ed Fat Og | 9 | 0% |
| Trans Fa | at Og | | |
| Choleste | rol 10mg | | 3% |
| Sodium 4 | 480mg | | 20% |
| Total Car | bohydra | te 36g | 12% |
| Dietary | Fiber les | s than 1 | g 3 % |
| Sugars | 5g | | |
| Protein 5 | ia | | |
| r iotenii 3 | '9 | | |
| | <u> </u> | Vitam | in C 0% |
| Vitamin A | <u> </u> | Vitam Iron | in C 0% 15% |
| Vitamin A | 0% • 10% • aily values a Your daily | Iron re based o values may your calor | 15% on a 2,000 y be higher ie needs. |
| Vitamin A Calcium *Percent Da calorie diet. | 0% • 10% • aily values a Your daily pending on | Iron are based of values may your calor 2,000 | 15% on a 2,000 y be higher ie needs. 2,500 |
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| Vitamin A Calcium *Percent Da calorie diet. or lower dep Total Fat Sat Fat | 0% • 10% • illy values a Your daily pending on Calories Less than Less than Less than | Iron re based o values may your calor 2,000 65g 20g | 15% 15% be higher ie needs. 2,500 80g 25g 300mg |
| Vitamin A Calcium *Percent Da calorie diet. or lower dep Total Fat Sat Fat Cholesterol | 0% • 10% • Nour daily pending on Calories Less than Less than Less than Less than | Iron re based ovalues may your calor 2,000 65g 20g 300mg | 15% 15% be higher ie needs. 2,500 80g 25g 300mg |
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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° F.
- **4.** Cook pancakes 1 to 1 1/2 minutes per side or until golden brown, turning only once.

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

- 1. Mix 2 1/4 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.