



*Recipes Using...*

## **Augason Farms Buttermilk Pancake Mix**

### **BUTTERMILK PANCAKE BREAD**

Ingredients:

3 cups Augason Farms Buttermilk Pancake Mix  
1 cup water  
3 tablespoons oil

To Prepare:

Preheat oven to 375°F. Spray bread pan with cooking spray. Combine buttermilk pancake mix, water and oil in a bowl, mix well. Pour in pan and bake 25 to 30 minutes. Yield: 1 bread loaf

### **BUTTERMILK PANCAKE FUNNEL CAKES**

Ingredients:

1 ½ cups Augason Farms Buttermilk Pancake Mix  
½ cup water  
Powdered sugar  
Zippered plastic bag, quart size

To Prepare:

Combine buttermilk pancake mix and water into plastic bag. Seal bag and shake together until blended. Preheat 1 inch of vegetable oil in a skillet, 375°F. Cut off one corner of the bag. Swirl the batter into the hot oil making 2 inch circles. Fry 1 to 2 minutes until golden brown flipping once. Remove from oil, drain excess oil on paper towels. Sprinkle with powdered sugar.

### **BUTTERMILK PANCAKE MUFFINS**

Ingredients:

1 cup Augason Farms Buttermilk Pancake Mix  
2/3 cup water

To Prepare:

Preheat oven to 350°F. Combine buttermilk pancake mix with water. Spoon into greased muffin tin. Fill ¾ of the way full. Bake for 10 to 15 minutes. Yield: 6 muffins



### **BUTTERMILK PANCAKE DROP BISCUITS**

Ingredients:

2 cup Augason Farms Buttermilk Pancake Mix  
½ cup water

To Prepare:

Preheat oven to 375°F. Spray oil small baking sheet. In a bowl, combine buttermilk pancake mix and water. Stir just until blended. Using a large spoon, drop onto baking sheet. Bake 10 minutes. Yield: 6 biscuits

### **BUTTERMILK PANCAKE CHURROS**

Ingredients:

½ cup water  
1 cup Augason Farms Buttermilk Pancake Mix  
Pastry bag with star nozzle tip  
¼ cup granulated sugar  
1 ½ teaspoons cinnamon

To Prepare:

Preheat 1 inch of vegetable oil to 375°F in a skillet. Combine water and buttermilk pancake mix in medium sized mixing bowl. In separate bowl combine sugar and cinnamon. Set aside. Pour prepared pancake mixture into pastry bag using your index finger to stop the flow of the batter. Pipe the dough in straight line into the hot oil. Fry until golden brown; drain on paper towels. Roll warm churros in cinnamon-sugar mixture to coat.

### **BUTTERMILK PANCAKE CHOCOLATE CHIP COOKIES**

Ingredients:

½ cup butter, softened  
¼ cup packed brown sugar  
¼ cup granulated sugar  
2 eggs  
2 cups Augason Farms Buttermilk Pancake Mix  
¾ cup semi-sweet chocolate chips

To Prepare:

Preheat oven to 350°F. Cream together the butter and sugars until smooth. Beat in the eggs, mix until well incorporated. Stir in buttermilk pancake mix then semi-sweet chocolate chips. Drop by the tablespoon onto an ungreased cookie sheet; 2 inches apart. Bake 8 to 12 minutes or until golden brown.



## FRUIT STREUSEL

### Ingredients - Fruit Filling:

1 cup Augason Farms Freeze-Dried Black Berries or fruit of your choice  
¼ cup granulated sugar  
¼ cup water

### Ingredients – Churro Batter:

2 cups Augason Farms Buttermilk Pancake Mix  
1/3 cup granulated sugar  
½ cup melted unsalted butter  
1 egg

### To Prepare Fruit Filling:

Preheat oven to 350°F. Spray oil the bottom of an 8" x 8" pan. In medium sized saucepan, combine fruit, sugar and water. Cook on medium high for 5 to 10 minutes. Remove from heat, set aside.

### To Prepare Churros:

In a bowl, combine buttermilk pancake mix and sugar. Add in the melted butter, stir in the egg stirring 50 strokes. Divide dough evenly. Place half the dough in the bottom of baking pan; flattening it out. Take half of the fruit filling and evenly spread in a line down half of the dough on the right side. Repeat for the other side. Place the remaining dough on all the sides of the filling, making sure to cover the sides completely. Bake 20 to 25 minutes.

## BUTTERMILK PANCAKE CRACKERS

### Ingredients:

1 cup Augason Farms Buttermilk Pancake Mix  
5 tablespoons water  
Sea salt

### To Prepare:

Preheat oven to 425°F. Combine buttermilk pancake mix with water. Stir until blended. Sprinkle with additional dry buttermilk pancake mix and knead for 5 minutes. Spray baking sheet with cooking spray. Place dough on center of baking sheet. Roll dough out to a "very thin", even thickness. The dough will want to puff up a little. Using a knife, cut dough into cracker size squares. Take a fork and pierce each square several times. Sprinkle top with a little sea salt. Place in preheated oven and bake for 12 minutes. Edges should be light brown. The longer crackers cool, the crisper they become.

For cheese flavored crackers, add ¼ cup of Augason Farms Cheese Powder in the mix.



### **BUTTERMILK PANCAKE PIZZA CRUST**

Ingredients:

2 cups Augason Farms Buttermilk Pancake Mix  
1/3 cup water

To Prepare:

Preheat oven to 450°F. Coat a 12-inch pizza pan with cooking spray. Combine buttermilk pancake mix and water together. Coat hands in buttermilk pancake mix and push dough evenly out on pizza pan. Pierce dough several times. Crimp edges up to contain the sauce.

### **CHICKEN ALFREDO PIZZA**

Ingredients:

1 tablespoon Augason Farms Dehydrated Chopped Onions, hydrated  
1 tablespoon Augason Farms Dehydrated Diced Red & Green Bell Peppers, hydrated  
½ cup Augason Farms Freeze-Dried Chicken Fettuccine Alfredo Kit sauce pouch  
1 cup Augason Farms Freeze-Dried Mozzarella Cheese, hydrated

To Prepare:

Prepare pizza crust as instructed above. Place ½ cup of the Chicken Fettuccine Alfredo sauce and 1 cup of water in medium saucepan. Bring to a boil, turn down to medium heat and simmer for 10 minutes. Allow sauce to cook. Spoon sauce on top of the pizza dough. Top with mushrooms, onions and bell peppers. Sprinkle with cheese. Bake 20 to 30 minutes. Cheese will be melted and slightly browned.

### **OVEN FRIED CHICKEN**

Ingredients:

2 cups Augason Farms Buttermilk Pancake Mix  
1 teaspoon salt  
½ teaspoon garlic granules  
½ teaspoon black pepper  
2 teaspoons paprika  
2 ½ to 3-pounds chicken, cut up into 8 pieces  
Vegetable oil

To Prepare:

Combine buttermilk pancake mix, salt, garlic granules, pepper and paprika in a bowl. Rinse chicken pieces under cold water. Dredge each chicken piece into the dry mixture until coated. Place on 9" x 13" baking sheet. Drizzle chicken pieces with oil. Bake 350°F for 1 hour or until juices run clear.



## CHICKEN POT PIE

### Ingredients:

1 cup Augason Farms Buttermilk Pancake Mix  
½ cup milk (or water)  
1 egg  
½ cup mixed vegetables  
1 cup cubed chicken, cooked  
Cream of Chicken Soup

### To Prepare:

Preheat oven to 425F. Grease pie tin. Mix together Pancake Mix, Milk, and Egg until it forms a dough. Divide dough in half. Roll out one half of the dough and line pie tin. Mix together mixed vegetables and cubed chicken and add to dough lined pie tin. Fill the rest of the crust with cream of chicken soup until just about the top. Roll out remaining dough and place on top, crimping the edges to seal the pie. Bake 30 to 40 minutes or until top crust is golden brown.