

**Pancake Batter
Directions**

DEFROST OVERNIGHT & PREPARE

Note: Defrost batter overnight in refrigerator. Defrosted batter can be kept in the refrigerator for a total of up to 48 hours. **DO NOT REFREEZE.**

To Prepare

In container, stir batter until it has a uniform consistency. Batter should be thin enough to pour. On stove, heat and grease pan. Pour or spoon desired batter from container into pan. Wait for edges to firm and bubbles to appear. Before flipping, loosen around edges with spatula. Flip pancake when underside has browned. Batter may drip down onto pan as you flip; flip pancake directly over the wet batter. Second side will be done quickly. Re-grease skillet often. Stir before making next batch. Return unused batter to refrigerator immediately.

KEEP FROZEN

DO NOT EAT RAW BATTER

Enjoy