



KRUSTEAZ®

HOW-TO:

Perfect Pancakes

1. Combine pancake mix with cool water to achieve optimal pancake thickness.
2. Don't overstir the pancake mix – it can make the pancakes tough.
3. Leave batter slightly lumpy – it means you didn't overmix it.
4. Use a griddle – they are nonstick, heat consistently, and provide a large surface for cooking.
5. Preheat your griddle 30 minutes before you plan to cook.
6. Grease your griddle (or pan) – this will prevent you from having to scrape burnt pancake bits from your cooking surface.
7. Test the temperature of your griddle – make a couple pancakes ahead of time to test for proper browning.
8. Use scoops to make your pancakes – the sizes will be even and you will have less mess. Get a $\frac{1}{4}$ cup size for full size pancakes.
9. Only flip your pancakes once – pour on the batter and wait about $1\frac{1}{4}$ minutes before flipping. Too much handling toughens the pancake.
10. Serve as quickly as possible from the griddle.
11. Don't forget the extras. Whipping the butter, warming the syrup and having peanut butter and jelly accessible will make those extra donations easier to get!
12. Have fun. This helps with all cooking!