

KRUSTEAZ®

MAKING THE PERFECT PANCAKES

- 1.** Combine pancake mix with cold water to achieve optimal pancake thickness.
- 2.** Leave the batter slightly lumpy - if you overmix, it can make the pancakes tough.
- 3.** Use a griddle - they are nonstick, heat consistently, and provide a large surface for cooking.
- 4.** Preheat your griddle 30 minutes before you plan to cook.
- 5.** Grease your griddle (or pan) - this will prevent you from having to scrape burnt pancake bits from your cooking surface.
- 6.** Test the temperature of your griddle - make a couple pancakes ahead of time to test for proper browning.
- 7.** Use scoops to pour your pancakes - the sizes will be even and you will have less mess. Use a ¼ cup for full size pancakes.
- 8.** Only flip your pancakes once - pour the batter and wait about 1 ¼ minutes before flipping. Too much handling toughens the pancake.
- 9.** Serve as quickly as possible from the griddle.
- 10.** 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!
- 11.** Have fun! Making and sharing pancakes is a joyful experience.

