

# Virtual Friends for Life<sup>®</sup> Orlando 2020

July 14-19, 2020

## Virtual Friends for Life Orlando 2020 Farewell Breakfast Homemade Pancake Mix/Homemade Waffle Mix



**The Best Homemade Pancake Mix** from scratch that makes delightfully fluffy, light pancakes with a hint of sweetness that taste so much better than what you get with store-bought instant pancake mixes. Even better, this same mix also doubles up as a Homemade Waffle Mix to give you perfectly crispy, super light, scrumptious waffles, too!

Ingredients (Makes enough for 4 batches)

- 100 g (about 1 c.) powdered sugar
- 750 g (about 6 c.) flour
- 300 g (2 cups) cornstarch
- 75 g (5 T., 2 t.) baking powder
- 2 t. fine salt

For a single batch

- 187 g (1.5 c.) flour
- 25 g (1/4 c.) powdered sugar
- 75 g (1/2 c.) cornstarch
- 4 ½ t. baking powder
- ½ t. kosher salt

Place all ingredients in a blender or food processor. Blend well OR sift all ingredients into a large bowl, then whisk to mix thoroughly.

For a single batch of pancakes (10-12 pancakes), you also need 2 eggs, 1 ½ c. buttermilk (or whole milk plus 1 t. white vinegar), ¼ melted butter, and ½ t. vanilla. Place 300 g (2 1/3 c. plus 1 t.) dry mix in a bowl. Create a well in the center. Add wet ingredients

and stir until you get a smooth, thick batter. DO NOT OVER-MIX. Heat a griddle or non-stick pan over medium heat. Add some oil to the heated pan. When pan is hot, place ¼ c. pancake mix on the hot pan. Cook for a few minutes until the edges are set, and you can see bubbles on the surface. Carefully flip the pancake and cook until cooked through and they are dark golden brown. Repeat with additional batter. Serve as preferred.

For a single batch of waffles (feeds 4, about 5 large, round waffles), you also need 2 eggs, 1 ½ c. buttermilk (or whole milk plus 1 t. white vinegar), 3 T. melted butter, ¼ c. neutral oil, such as vegetable, and ½ t. vanilla. Place 310 g (2 1/3 c. plus 1 t.) dry mix in a bowl. Create a well in the center and add the wet ingredients. Stir just until you get a smooth batter. DO NOT OVERMIX. Add up to 2 T. extra water if the batter is too thick. Preheat waffle iron and brush the iron with vegetable oil. Once heated, fill ¾ of the waffle iron with mix. Cook according to waffle iron instructions. Serve as preferred.

Weighing the mix is the most accurate way of making sure you get perfect results. If you do use a cup to measure the mix, make sure to spoon the pancake mix into the measuring cup, until you overfill the measuring cup. Scrape off the excess pancake mix with the flat side of a knife to level.

If you prefer to separate the eggs for this recipe, make sure to add the egg yolks along with the buttermilk and butter. Then you will need to add about 2 T. extra water per batch to the batter, to compensate for the egg whites. Whisk the egg whites until you have soft, fluffy peaks. Mix 1/3 of the egg whites into the batter, followed by just FOLDING IN the remaining 2/3 of the egg whites. DO NOT OVERMIX. Some clumps of egg whites are preferred.

SOURCE: [www.theflavorbender.com](http://www.theflavorbender.com)