



MINI PANCAKE MIX - VEG

Convenient mix for preparing bite sized mini pancakes.

- ✔ Saves preparation time
- ✔ Consistent results every time
- ✔ Simple Recipe, just add water & mix
- ✔ 100% Egg-free recipe

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SwissBake[®] Mini Pancake Mix is a pancake mix variant made especially for egg free mini pancakes. It is formulated using soft wheat flour and milk proteins to yield light and fluffy mini vegetarian pancakes.



RECIPE

	Variant 1	Variant 2
MINI PANCAKE MIX	1000 gm	1000 gm
Water	1000 gm	-
Milk	-	1200 gm
Oil (Optional)	-	40 gm

INGREDIENTS

Refined Wheat Flour, Sugar, Edible Vegetable Oil, Milk Solids, Corn Flour, Raising Agents (500ii), Whey Powder, Emulsifier 471, Salt, Natural Identical Flavorings.

PREPARATION

Whisk mini pancake mix and water/milk together to make a smooth uniform batter. Pre-heat pan for 10 minutes and brush with melted butter. Pour and fill batter into the required wells making sure that the batter covers at-least 80% of the well. Maintain the internal plate temperature at 180°C and let the batter cook for 5 minutes on each side or until the sides turn golden brown. Take the mini delights out to serve. Pancakes may be filled using **Nutella[®]**, custard or creme or simply enjoyed with dusting of powdered sugar along with a dip of Maple syrup or honey or chocolate sauce.

