

MINI PANCAKE MIX - VEG



CONVENIENT MIX FOR PREPARING BITE SIZED MINI PANCAKES.

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

MINI PANCAKE MIX - VEG

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.



Baker Recipe

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

Ingredients

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

Baking Method

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.

