

Homemade Pancake Mix

spendwithpennies.com

Ingredients:

- 4 cups all-purpose flour
- 3 tablespoons baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 3 tablespoons granulated sugar

Instructions:

Combine all ingredients. (You can easily double or triple this recipe.)

Store tightly sealed in a cool dry place for up to 3 months.

Yield: approx. 4½ cups

Each 1 cup of dry pancake mix will make approximately 5 pancakes.



To Make Pancakes:

- 1 cup pancake mix
- 1 egg
- 1 cup milk or as needed
- 1 tablespoon melted unsalted butter or oil

Instructions:

Preheat & lightly grease a griddle or pan over medium to high heat.

Combine 1 cup of pancake mix with egg, ½ cup milk & butter or oil. Add additional milk as needed, you may need up to 1 cup.

Pour ⅓ cup batter and cook until bubbles on the surface of the pancakes have popped (about 3-4 minutes). Flip and cook until the underside is light golden (another 1 – 2 minutes).

What Makes Pancakes Fluffy?

Favorite Tips:

Use fresh ingredients – Believe it or not, old ingredients can make your pancakes fall flat (especially baking powder).

Do not overmix – A few lumps are not only ok, they're required!

You want a well-greased pan—use oil—butter can burn.

Homemade Dry Pancake Mix

sofestive.com

better than Krusteaz pancake mix

Ingredients:

2 cups flour
3 Tbs. sugar
1 tsp. salt
½ cup powdered dry milk
4 tsp. baking powder

Directions:

In a large bowl, mix all the dry ingredients together until well combined.
Store in an airtight container until you are ready to use.
3 cups of mix will yield 18 3" pancakes.

To Make Pancakes:

Mix 3 cups of pancake mix with 2 eggs, 2 cups water, and 3 Tbs oil. (I recommend starting with 1 ½ cups water and then add more until you get the best consistency.)
Heat skillet or griddle and spray with cooking oil. Pour batter on using a large cookie scoop for the same size pancakes. Flip each pancake as soon as you start to see bubbles. Then cook on the other side until golden.

Homemade Pancake Mix

thestayathomechef.com

MAKING THE PANCAKE MIX

Ingredients:

- 4½ cups all-purpose flour
- ¾ cup instant nonfat dry milk
- ⅓ cup granulated sugar
- 2 tablespoons baking powder
- 1 tablespoon baking soda
- 1½ teaspoon salt

Mix Instructions:

In a large mixing bowl, stir together flour, powdered milk, sugar, baking powder, baking soda, and salt.
Store in a large airtight container at room temperature.

Cooking Instructions:

When ready to make pancakes, preheat nonstick griddle to medium high heat. For every 1 cup of pancake mix, whisk with ¾ cup water. 1 cup of mix makes 4 to 5 pancakes.

Scoop ¼ cup of pancake batter onto griddle. Let pancakes cook until bubbles form before flipping. Flip and cook other side until golden brown. Serve hot with syrup.

Best-Ever Homemade Pancake Mix

storethisnotthat.com | large batch

Ingredients:

8 cups flour
6 Tbs + 2 tsp baking powder
4 Tbs salt
1/2 cup dry egg powder
2/3 cup sugar
1 1/3 cup dry non-instant milk powder or 2 2/3 cup instant milk powder

Mix dry ingredients together WELL (and make sure your baking powder is still good!) and store in an air tight container. A 5-qt ice cream container works well.

Instructions:

2 3/4 cup pancake mix
2 1/4 cup water
1/3 cup oil

Mix ingredients together until smooth. Pour onto pre-heated griddle. Flip pancakes when bubbles form.

ORIGINAL BEST-EVER PANCAKE RECIPE

storethisnotthat.com

2 cups flour
5 tsp baking powder
1 tsp salt
2 eggs (2 Tbs dry egg powder + 1/4 cup water)
3 Tbs sugar
2 cups milk
1/3 cup oil

2 cups milk can be substituted with
1/3 cup dry non-instant milk powder
or 2/3 dry instant milk powder
PLUS+ 2 cups water

Beat eggs, add milk, stir in oil, add dry ingredients. Beat until smooth. (If you're using all dry powders, you can simply add all your dry ingredients, water, and oil.)

BUTTERMILK PANCAKE MIX

change above mix recipe to...

8 cups flour
4 Tbs baking powder
3 Tbs baking soda
4 tsp salt
1/2 cup dry egg powder
2/3 cup sugar
2 2/3 cups buttermilk powder

Mix dry ingredients together WELL (and make sure your baking powder is still good!) and store in an air tight container. Make the pancakes from the mix the exact same way.