

CHELSEA MILLING COMPANY



Large Quantity Chart for Pancakes

Updated 10/01/18

Preheat griddle or skillet to medium heat (350°F to 375°F) or as manufacturer directs. Griddle/ skillet is ready when a few drops of water sizzle and disappear. **Grease lightly.** Combine ingredients; stir until large lumps disappear. Pour 1/4 cup batter per pancake onto griddle/skillet. When pancake bubbles around edge, turn. Pancake is done when bottom is lightly browned.

For large batches, it is not necessary to add as many eggs or oil as called for in the original package recipe. We suggest the following:

| Mix | Milk | Eggs | Oil | Yield | Feeds |
|---|---------|------|---------|--|---------------|
| 1 40 oz. Package "JIFFY" Baking Mix | 5 cups | 5 | 1/2 cup | Approx. 50 4" - 4-1/2" Pancakes | 15 People |
| 8 40 oz. Packages "JIFFY" Baking Mix | 40 cups | 40 | 4 cups | Approx. 400 4" - 4-1/2" Pancakes | 120 People |
| 1 32 oz. Package "JIFFY" Pancake Mix | 3 cups | N/A | N/A | Approx. 38 4" - 4-1/2" | 10 People |
| 8 32 oz. Packages "JIFFY" Pancake Mix | 24 cups | N/A | N/A | Approx. 304 4" - 4-1/2" | 80 People |

