

CUT ON DOTTED LINE FOR 4 X 6 RECIPE CARD



## Pancakes

### Pancakes. Makes approx. 24 Pancakes.

These directions are for 1 bag of Original Recipe or Oatmeal scone mix from Victorian House Scones LLC.

#### MIXING DIRECTIONS

**Original Directions:**

1 bag (16 scone size) scone mix  
1T baking powder  
3 eggs  
3C buttermilk  
9T vegetable oil (we use canola)

**Oatmeal Blueberry Directions:**

1 bag (16 scone size) scone mix  
1T baking powder  
3 eggs  
2 - 2 1/2 C buttermilk  
9T vegetable oil (we use canola)  
2C Blueberries (or to taste)

This will make 2 dozen or more 4" pancakes. Freeze them, reheat in the microwave on a weekday morning, and enjoy!

Oatmeal Options: 1/2 - 1t Lemon Peel, 1/4t Nutmeg, 1t Cinnamon

Pumpkin Pancakes: Use 1 C pumpkin, enough buttermilk to make a total of 3 cups. You may need to add slightly more buttermilk to get the right consistency.

Scone mix ingredients and nutritional information can be found on every bag and on our website. A recipe card for variations on Original can be found on our directions page.



[victorianhousescones.com](http://victorianhousescones.com)

#### PRINTING INSTRUCTIONS

Printing on cardstock or heavy-paper is recommended. Don't have cardstock? Cut down a manilla folder to 8 1/2" x 11" size and feed the cut-down folder sheet into your printer. Be sure your printer is set to print out at 100%. Do not "scale down" or "fit to page".

#### HANDY TIP!

- ▶ After making a full batch of pancakes, freeze them in zip-top bags, 3 or 4 per bag. When you're hungry for pancakes later in the week, reheat them in the toaster for that same hot-from-the-griddle taste!

CUT ON DOTTED LINE FOR 3 X 5 RECIPE CARD



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#### MIXING DIRECTIONS

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This will make 2 dozen or more 4" pancakes. Freeze them, reheat in the microwave on a weekday morning, and enjoy!

Oatmeal Options: 1/2 - 1t Lemon Peel, 1/4t Nutmeg, 1t Cinnamon

Pumpkin Pancakes: Use 1 C pumpkin, enough buttermilk to make a total of 3 cups. You may need to add slightly more buttermilk to get the right consistency.

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