#### **Pancakes**

# Pancakes. Makes approx. 60 pancakes

These directions are for 1 commercial bulk bag of Scone mix from Victorian House Scones

## MIXING DIRECTIONS

You will need:

1 bag (commercial bulk) scone Mix

2 Tbs baking powder

6 eggs

6 C buttermilk

1-1/3C vegetable oil

1. Place mix, eggs, baking powder, vegetable oil in mixing bowl. Blend in buttermilk until batter is smooth. You may find you use less than 6C buttermilk—add buttermilk until batter is of desired consistency.

Pumpkin Pancakes: use 2C pumpkin puree and enough buttermilk blended with it to make 6 cups. If you are not starting with pumpkin scone mix, add 2 Tbs pumpkin pie spice.

Oatmeal Pancakes: may use slightly less buttermilk than called for in directions. .

\*\*Pancake batter freezes well in a snap top container, and should keep for a few weeks in the freezer. Thaw in refrigerator overnight before using.

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HANDY TIPS: Either cook all the pancakes and freeze in serving size amounts in zip top bags, or freeze unused batter in snap top containers. Frozen pancakes can be reheated in the microwave, toaster, or on the griddle.

Frozen batter can be thawed in the refrigerator overnight to use in the morning.

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# **BAKING DIRECTIONS**

You will need:

1 bag (commercial bulk) scone mix 2 Tbs baking powder

1-1/3C vegetable oil

6 eggs

6C buttermilk

Place mix, eggs, baking powder, vegetable oil in mixing bowl. Blend in buttermilk until batter is smooth. Add buttermilk until batter is desired consistency—you may use less than the full 6C.

Pumpkin Pancakes: use 2C pumpkin puree and enough buttermilk blended with it to make 6C. If you are not starting with pumpkin scone mix, add 2Tbs pumpkin pie spices.

Oatmeal Pancakes: may use slightly less buttermilk than called for in directions. .

\*\*Pancake batter freezes well in a snap top container, and should keep for a few weeks in the freezer. Thaw in refrigerator overnight before using.

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