

Buckwheat Pancake & Waffle Mix

To use mix:

Empty contents of jar into a bowl and mix well. Remove 1 cup for every batch of pancakes/waffles. Store the remainder in the jar for up to 3 months.

To make pancakes or waffles:

- 1 c. up pancake/waffle mix
- 1 egg
- 1 tablespoon butter, melted
- 1 cup water (for waffles, only $\frac{3}{4}$ c.)

1. Place the mix into a medium sized bowl.
2. In a separate bowl, mix the egg, butter, and water together. Stir into dry mix, just until combined. Let sit 1 to 2 minutes.
3. Prepare griddle or waffle iron. Use 1/4-1/3 c. batter for each pancake. For waffles, use amount needed according to the waffle iron manufacturer's directions.

Each 1 c. batch makes about 6 four-inch pancakes or 4 five-inch waffles.

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Directions: cut between the bold lines to create recipe tags for the pancake mix jars.

Directions for optional title: cut out and glue to outside of folded recipe directions tag.

BUCKWHEAT, OAT & CINNAMON PANCAKE MIX
(GLUTEN FREE)

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