

# Homemade Pancake Mix

Amount	Measure	Ingredient - Preparation Method
2	cups	unbleached all-purpose flour
2	cups	cake flour
1	cup	nonfat dry milk powder
3/4	cup	malted milk powder
1/3	cup	sugar
2	tablespoons	baking powder
1	teaspoon	baking soda
1	tablespoon	salt
12	tablespoons	unsalted butter - cut into 1/2" pieces
		For pancakes
2		eggs - lightly beaten
1/2	cup	buttermilk

Process all of the ingredients in a food processor until no lumps remain and the mixture is the texture of wet sand, about 2 minutes. Can be frozen for up to 2 months.

Whisk 2 cups of the mix, 2 lightly beaten eggs and 1/2 cup buttermilk in a large bowl until smooth. Lightly oil a large nonstick skillet and heat over med-low heat for 3 to 5 minutes. Pour 1/4 cup portions of the batter onto the skillet and cook until golden brown, about 2 minutes per side. Repeat.

Yield: "24"