

WHOLE WHEAT
BUTTERMILK
PANCAKE MIX

*Have a Grain Day!*TM

HODGSON MILL

WHOLE WHEAT
BUTTERMILK
PANCAKE MIX

Delicious
Whole Grain

Good Source
of Fiber



NEW LOOK!
SAME GREAT
TASTE!

WHOLE WHEAT
BUTTERMILK
PANCAKE MIX



Serving Suggestion.

NET WT 32 oz. (907 g.)



WHOLE WHEAT
BUTTERMILK
PANCAKE MIX

**HODGSON
MILL**



USE BY:



I205L

HODGSON MILL

WHOLE WHEAT
BUTTERMILK
PANCAKE MIX

Nutrition Facts

Serving Size 1/3 cup dry (40g)
Servings Per Container about 23

Amount Per Serving	Dry Mix	Prepared
Calories	130	240
Calories from Fat	10	90

	%Daily Value**	
Total Fat 1g*	2%	15%
Saturated Fat 0g	0%	10%
Trans Fat 0g		

Cholesterol 0mg	0%	28%
Sodium 320mg	13%	16%
Total Carbohydrate 28g	9%	10%
Dietary Fiber 4g	16%	16%
Sugars 2g		

Protein 4g

Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	2%	10%
Iron	8%	10%

*Amount in Dry Mix. Prepared contributes an additional 110 Calories (80 Calories from Fat), 9 g Total Fat (2 g Saturated Fat), 85 mg Cholesterol, 60 mg Sodium, 3 g Total Carbohydrate (3 g Sugars), 5 g Protein.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calories:	2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: Stone Ground Whole Grain Wheat Flour, Stone Ground Whole Grain Yellow Corn Meal, Buttermilk, Dextrose, Leavening (Monocalcium Phosphate, Baking Soda), Salt.

Contains Milk, Wheat.

Hodgson Mill, Inc., 1100 Stevens Ave.
Effingham, IL 62401 • 800.525.0177

Our Customer Service Team
is always happy to hear from you.
Comments and questions welcome.

Produced in a peanut/tree nut free facility.

— *Directions* —

INGREDIENTS	PANCAKES		4 inch (about 10 cm)	WAFFLES
Yield:	6-8	12-14	24-28	2 Large Waffles
Pancake Mix	3/4 cup	1-1/2 cups	3 cups	1-1/2 cups
Milk	1/2 cup	1 cup	2 cups	1 cup
Egg	1	1	2	1
Oil	1 Tbsp.	2 Tbsp.	4 Tbsp.	3 Tbsp.

Preheat griddle to 360°F. Place pancake mix into mixing bowl; add milk and egg, stir in vegetable oil. Mix just until blended. Let stand for 5 minutes until thickened.

For thinner pancakes use more milk, for thicker pancakes use less milk.

PANCAKES: Cook on one side until bubbles form on the edges, then flip and cook on other side until golden brown.

WAFFLES: Pour into preheated waffle iron, bake 4-5 minutes

Serve hot. Top with your favorite syrup, fresh fruit, honey, molasses, jams or jellies.

— *Helpful Hints* —

To Keep Warm: Place in a single layer on an ungreased cookie sheet and cover with foil. Put in a warm oven (250°F) to keep approximately 10 minutes.

To Freeze: Wrap in foil or freezer bags removing as much air as possible. Freeze.

To Reheat in Oven: Preheat oven to 375°F. Place frozen pancakes in a single layer on an ungreased cookie sheet and cover tightly with foil. Bake 8 to 10 minutes.

To Reheat in Microwave: Remove frozen pancakes from freezer wrap. Stack 3 high on microwave-safe plate. Leave uncovered and microwave on high 1 minute or until hot.

— *Variations* —

**Amounts shown below are for the 12-14 pancake recipe. Adjust for larger or smaller recipes.*

Apple Pancakes: Decrease milk to 1/3 cup and stir 1 cup applesauce into batter.

Blueberry Pancakes: Fold 1/2 cup blueberries into batter.

Cheese Pancakes: Stir 1 cup shredded cheddar cheese into batter.

Ham Pancakes: Stir 1/2 cup chopped cooked ham into batter.

Nut Pancakes: Stir 1/2 cup chopped nuts into batter.

