

# Swedish Pancakes



## BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

**For breads, rolls, and other yeast-raised baked goods:** Increase liquids  $\frac{1}{4}$  cup (60g) at a time until you reach the desired dough consistency.

**For cookies:** Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

**For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more:** Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

## Ingredients

- 2 Cups Flourish flour
- $\frac{1}{3}$  Cup Sugar
- $\frac{2}{3}$  Powdered Milk (can substitute with  $\frac{1}{2}$  cup of 2% of whole milk)
- 4 eggs
- $\frac{1}{4}$  cup soft butter
- Approximately 2 cups of water (mix until soup like consistency)

## Instructions

1. Mix butter, sugar and eggs, then add flour and water.
2. Mix ingredients until smooth.
3. Melt Butter on griddle or skillet and scoop pancake mix into pan.
4. Once mix is no longer liquid batter, flip onto 2<sup>nd</sup> side and cook briefly.