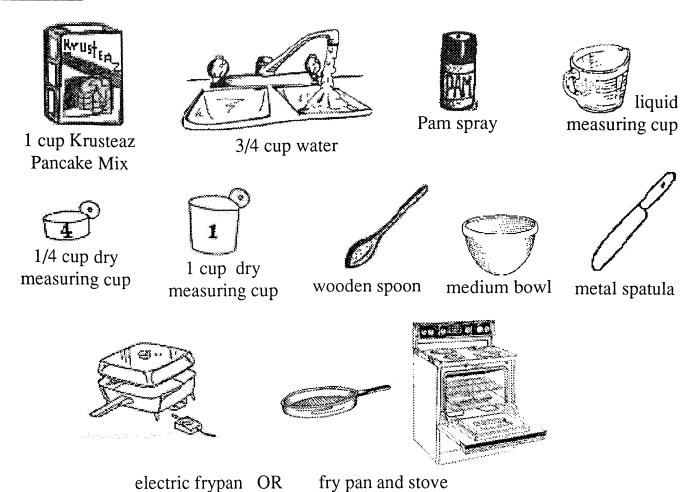
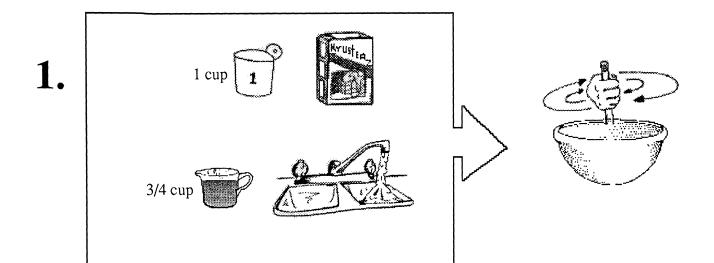
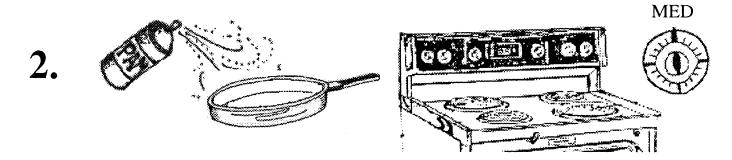
Krusteaz Buttermilk Pancakes

You Need:

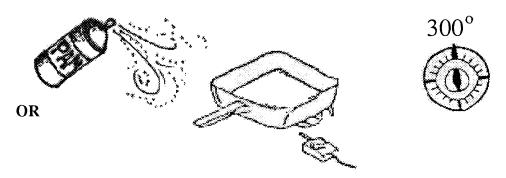




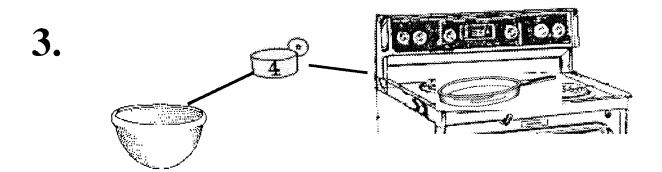
Measure 1 cup Krusteaz pancake mix and 3/4 cup water and put in bowl. Stir until mixed together and s266oth.



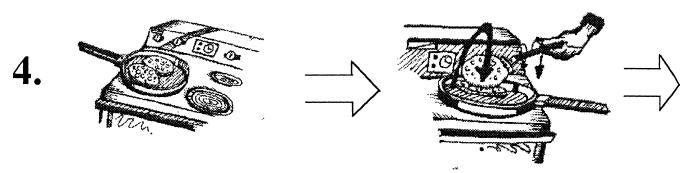
Spray Pam spray in to frypan. Put frypan on stove. Turn heat to MEDIUM.



Plug electric frypan in and turn electric probe to 300.º

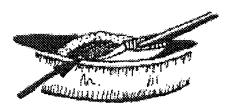


With a 1/4 cup dry measuring cup, dip out of bowl mixture and pour into heated frypan making 2 - 3 pancakes.



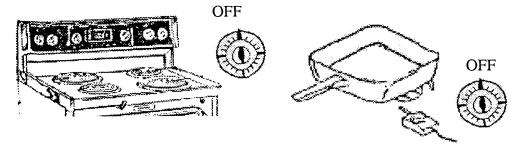
Cook 2 - 3 minutes on one side or until there are bubbles on top and light brown on bottom. Turn over and cook other side.

5.



Cook until light brown on bottom. When done, remove from frypan to plate.

6.



Turn stove OFF or turn OFF frypan and unplug from wall.

7.



Serve with butter and syrup.

KRUSTEAZ BUTTERMILK PANCAKES

You Need:

1 cup Krusteaz Pancake Mix 3/4 cup water Pam spray 1 cup dry measuring cup 1 cup liquid measuring cup 1/4 cup dry measuring cup medium bowl wooden spoon spatula electric frypan OR frypan and stove

- 1. Measure 1 cup Krusteaz Pancake Mix and 3/4 cup water and put in bowl. Stir until mixed together and smooth.
- 2. Spray Pam Spray into frypan. Put frypan on stove. Turn heat to MEDIUM. OR Plug electric frypan in and turn electric probe to 300.
- 3. Using a 1/4 cup dry measuring cup, scoop pancake batter from bowl and pour into heated frypan making 2 3 pancakes.
- 4. When the bubbles on the top side of the pancakes have popped, turn over and cook the other side.
- 5. Cook until light brown on bottom. When done, remove from frypan to plate.
- 6. Turn stove OFF and remove frypan. **OR** Turn OFF and unplug the electric frypan.
- 7. Serve on plate with butter and syrup.