

HOW TO MAKE

Reddi Soaked Multigrain Pancakes

MADE WITH

Reddi Soaked Multigrain

ITEM NUMBER

#70022

DESCRIPTION

Fluffy American Style Pancakes with Clean Label, Non-GMO soaked grains for added flavor and texture.

REDDI SOAKED MULTIGRAIN INGREDIENTS

Water, Flax Seed, Millet, Cracked Wheat, Whole Oat Groats, Whole Rye Berries, Contains 2% or less of Each of the Following: Roasted Sunflower Seeds, Sea Salt, Lactic Acid, Cultured Wheat Starch.



RECIPE

REDDI SOAKED MULTIGRAIN PANCAKES

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|-------------------------|-------|
| All Purpose Flour | 100%. |
| Baking Powder | 4% |
| Salt | 2% |
| Sugar | 14% |
| Milk | 154% |
| Eggs | 54% |
| Melted Butter | 24% |
| Reddi Soaked Multigrain | 30% |

DIRECTIONS

- Mix together flour, baking powder, salt, and sugar.
- In a separate bowl whisk milk and eggs until evenly incorporated. Whisk in butter and Reddi Soaked Multigrain until evenly distributed.
- Mix dry ingredients into the wet and stir to combine. Do not overmix.
- Allow batter to rest 15 minutes if possible.
- Heat griddle or pan over medium low heat and cook pancakes until golden brown.

