

Patty Up® Waffle and Pancake Recipes

Serves 6-8



1 packet (or $\frac{3}{4}$ cup, firmly pressed) *Patty Up*® Burger Mix
4 eggs
1 $\frac{1}{4}$ cup buttermilk
1 cup flour (white, rice, etc.)
2 teaspoons baking soda
1 teaspoon salt
2 tablespoons sugar
1 tablespoon oil + extra for skillet

Directions for Pancakes: Combine all ingredients with a Wisk until lumps are gone. Let set 5-10 minutes. Heat skillet over medium heat, coat pan with butter or oil. Pour $\frac{1}{4}$ cupful of batter onto skillet and cook until bubbles appear on the surface. Flip with spatula and cook until brown on other side. Serve with a dollop of butter. Drizzle with a real maple syrup and sprinkle with powdered sugar.

Directions for Waffles: Mix ingredients and follow instructions for your waffle maker. Spray well.

Vegan Version:

4 tablespoons Bob's Red Mill Egg Replacement*
8 tablespoons water. Stir and set aside.

1 packet (or $\frac{3}{4}$ cup, firmly pressed) *Patty Up*® Burger Mix
2 tablespoon quinoa flour
1 cup rice flour
2 teaspoons baking soda
 $\frac{1}{2}$ teaspoon salt
1 tablespoon oil + extra for skillet
2 tablespoon sugar
1 $\frac{1}{4}$ cup water

Directions: Mix these ingredients together and then add Egg Replacement mixture. Follow cooking directions for first recipe.

*EnerG Egg Replacement powder is another option.

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