



BUTTERMILK HONEY MIX

Waffles

1 lb Buttermilk Honey **Mix**
2 Tbsp Butter (optional)
1 $\frac{3}{4}$ Cups Water or Milk. Add up to an additional $\frac{1}{4}$ cup for a thinner batter

Preheat Waffle Iron

Combine ingredients in a bowl and mix well. Let stand for 1-2 minutes. Follow waffle iron manufacturer's instructions for measuring and cooking waffles.

Biscuits

1lb Buttermilk Honey Mix
 $\frac{3}{4}$ Cup Cold Milk or 1 Cup Buttermilk

Preheat convectional oven to 400F'

Combine ingredients in a bowl and stir in milk until dough forms. Drop by spoonful onto greased baking sheet or roll out dough onto a floured surface and knead about 6 times. Form the dough to $\frac{1}{2}$ inch thick and cut with floured cutter. Place on greased baking sheet. Bake 11 to 13 minutes or until golden brown.

Pancakes

1 lb Buttermilk Honey Mix
2 Tbsp Butter (optional)
Mix 1 $\frac{3}{4}$ Cups Water or Milk. Add up to an additional $\frac{1}{4}$ cup for a thinner batter

Preheat griddle to 375F.

Combine ingredients into a bowl. Mix until batter is well combined. Let stand for 1-2 minutes. Pour slightly less than $\frac{1}{4}$ cup of batter onto lightly greased griddle. Cook for 1 $\frac{1}{2}$ to 2 minutes per side or until golden brown.

Muffins

1lb Buttermilk Honey Mix
2 Tbsp Melted Butter
Mix 1 $\frac{1}{2}$ Cups of Milk
 $\frac{1}{4}$ Cup Granulated Sugar

Preheat Conventional Oven to 375F.

Combine ingredients into a bowl. Add in your choice of chocolate chips, berries, bananas or nuts. Mix until batter is well combined. Scoop batter into a lightly greased or paper lined muffin tin to $\frac{2}{3}$ full. Cook for 17 to 19 minutes.

Cupcakes

1lb Buttermilk Honey Mix
1 $\frac{1}{2}$ Cups of Milk

2 Tbsp Melted Butter
 $\frac{3}{4}$ Cup of granulated sugar

Preheat Conventional Oven to 375F.

Combine ingredients into a bowl. Mix until batter is well combined. Scoop batter into a paper lined muffin tin to $\frac{2}{3}$ full. Cook for 17 to 19 minutes. Let cool and add your favorite icing.