Recipe Name:	Pancakes			
Ingredients	Portion  (use these units: each, slices, cup (#scoop),oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Pancakes	3 oz (2 Pancakes)	The Max (Gilardi	4162038	2 Grains

Pizza - Sysco) 80/3 oz

## Instructions

**Melted Butter** 

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage. *Include if applicable*: **Cooking details** 

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

*Include if applicable:* **Packaging information** (i.e. in an 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)

## Last step should be: Serve immediately OR store in refrigerator/warmer until serving

- 1. Open Frozen pack of 6 pancakes
- 2. Place frozen pancakes on a sheet pan lined with pan line
- 3. Shingle pancakes by overlapping slightly to get 35 pancakes on a full-size sheet pan

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4.	Bake in the oven at 350 degrees. Turn if needed
5.	Serve with topping, and brush with melted butter

Yield:	80	
Recipe #: 8		