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Reduced Fat Pancakes

featuring Dairy-Lo®

Formula	% by Weight
Flour	35.40
Sugar	6.60
Baking Powder	1.30
Salt	0.30
Dairy-Lo®	2.50
Liquid Whole Milk	43.90
Liquid Whole Egg	10.00
Total	100.00

Procedure

- Dry blend the first five ingredients on low in a Hobart type mixer for several minutes.
- While mixing on low slowly add milk and egg. Scrape edges.
- Blend again on low until all dry ingredients are moist, be sure not to beat or over mix.
- May be slightly lumpy.
- Pre heat griddle to medium high (375°F) and pour 33 grams of batter onto it for each pancake.
- Turn pancake only once when batter surface is bubbly, continue to cook until golden brown.
- Remove from heat and serve immediately.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Pancakes

Control

Formula	% by Weight
Flour	35.40
Sugar	6.60
Baking Powder	1.30
Salt	0.30
Vegetable Oil	2.70
Liquid Whole Milk	43.70
Liquid Whole Egg	10.00
Total	100.00

Procedure

- Dry blend the first four ingredients on low in a Hobart type mixer for several minutes.
- While mixing on low slowly add milk, egg and vegetable oil. Scrape edges.
- Blend again on low until all dry ingredients are moist, be sure not to beat or over mix.
- May be slightly lumpy.
- Pre heat griddle to medium-high (375°F) and pour 33 grams of batter onto it for each pancake.
- Turn pancake only once when batter surface is bubbly, continue to cook until golden brown.
- Remove from heat and serve immediately.

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