

instructions

Step 1 Cut along dotted line.

Step 2 Fold in half as indicated. Stick sides together with double-sided tape or glue.

helpful tips

Punch a hole in the corner and tie to the jar with a colorful ribbon, or put the directions on the back of a holiday photo or postcard. Affix holiday stickers to the jar and lid.

A large rectangular area with a dashed red border, containing six horizontal red lines for writing instructions.



—fold here

buttermilk berry pancakes



ingredients

Contents of gift jar:

- 1 1/3 cups all-purpose flour
- 2/3 cup whole-wheat flour
- 2 Tablespoons granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup powdered buttermilk
- 1 cup dried cranberries, blueberries or cherries

Add:

- 2 Tablespoons unsalted butter or margarine, melted (or 2 Tablespoons vegetable oil)
- 2 large eggs, room temperature
- 2 cups water, room temperature

For skillet:

- 2 teaspoons vegetable or canola oil

Makes: 24 5-inch pancakes

directions

1. Preheat oven to 200 degrees F.
2. Place baking sheet or ovenproof serving platter in oven.
3. In medium bowl, add contents of jar and blend well with whisk.
4. In separate medium bowl, combine butter, eggs and water.
5. Add wet ingredients to dry mixture and stir for approximately 30 seconds until blended, leaving lumps. Do not over-mix. Let batter rest for 5 to 10 minutes.
6. Heat electric griddle to 375 degrees F or place nonstick skillet on medium high heat. Test the pan by sprinkling a few water



7. Pour 1/4 cup batter onto griddle for each pancake. Turn over when bubbles appear, usually after 1 to 2 minutes. Cook another 30 seconds to 1 minute until steam rises. Transfer pancakes to oven to keep warm.
8. Remove from oven. Serve immediately with warm syrup and butter.

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