

NORTHERN PINES®
PREMIUM

NEW!

Potato Pancake Mix

You won't believe how good these potato pancakes are!
Just add eggs and water to this flavorful blend of potatoes and spices,
and your customers will love the great home-made taste and texture.
You'd swear they were made from scratch with fresh potatoes, yet with less labor and less waste.
A satisfying breakfast treat or complimentary side dish to most main courses.





Potato Pancake Mix

NEW!



MIXING DIRECTIONS: For 5 lbs. Mix (Yields about 90 - 2.6 oz. pancakes)

1. Beat 10 large eggs (2 cups liquid eggs may be substituted), then add to one gallon (4 quarts) water, mix well.
2. Add above liquid to 5 lb. Mix (one full bag).
3. Stir well. Allow to stand about 25 minutes, stirring frequently.

FOR SMALLER QUANTITY: Use 2 large eggs, 3 1/4 cups (26 oz) water and 2 1/2 cups (1 lb) Mix. Follow steps 2 and 3 above. About 18 pancakes.

COOKING INSTRUCTIONS: Drop 1/3 cup batter onto hot, heavily oiled grill.

Flatten to desired thickness and size. Cook until golden brown, turn and cook other side. Serve with sour cream and/or applesauce.

Unused batter can be refrigerated and used up to 3 to 4 days.

Precooked cakes can be refrigerated or frozen; then deep fried or grilled.

INGREDIENTS: Potatoes with Sodium Metabisulfite, Wheat Flour (White, All-purpose, Unenriched), Potato Starch Flour, Palm Oil, Salt, Onions (Dehydrated Flakes), Dextrose, Spices **CONTAINS: WHEAT**

Nutrition Facts	
Serving Size: 26g (0.9 oz)	
Servings Per Container: 90	
Amount Per Serving	
Calories 90	
Calories from Fat 10	
% Daily Value*	
Total Fat 1.5g	2%
Sat. Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 360mg	15%
Total Carb. 19g	6%
Dietary Fiber 1g	6%
Sugars 1g	
Protein 2g	
Vitamin A 0% • Vitamin C 2%	
Calcium 0% • Iron 2%	
*Percent Daily Values are based on a 2,000 calorie diet.	

UPC	Product Code	Item Description	Case Cube	Case Weight	Pallet Pattern	Pallet Weight
19121	40431	4-5 lbs. Northern Pines Potato Pancake Mix	0.40	21 lbs.	17 x 6	2142 lbs.

If you are still using fresh potatoes for your potato pancakes, here are some reasons why you should consider a change:

- **Less Waste** - Batter will not discolor with age. Unused batter can be refrigerated up to 4 days. Left over pancakes can be frozen and then deep-fried.
- **Less Labor** - Just add water and eggs to the mix for some really great tasting pancakes.