



Ten Creative Applications for Buttermilk Pancake and Waffle Mix

Discover the versatility of just one mix to push culinary boundaries.

Just because it's called Buttermilk Pancake and Waffle Mix doesn't mean you can't get creative and leverage it across your menu. With a complete baking mix formulated for high-volume kitchens, you can create craveable, repeatable offerings—no matter the daypart.

1. California BLT Pancake Sandwich

Why should bread have all the fun? Add soft texture and a touch of sweet flavor to any sandwich by using pancakes (or waffles) instead. You'll create a new craveable favorite, especially when you add avocado or egg for extra flavor and creamy texture.

2. Cashew Cherry Cookies

That's right. Buttermilk Pancake and Waffle mix can be used to make amazing cookies. But why settle for any old cookie when you could add dried cherries, white chocolate chips and chopped cashews?

3. Pancake Breakfast Cups

Have fun with this finger food presentation of breakfast and brunch flavors. Try sausage, egg and cheese baked into a pancake cup, or make it sweet with a chocolate-hazelnut spread and fresh strawberries or bananas. You can't go wrong.

4. Funnel Cakes

Turn this favorite fair food into a dippable, sharable dessert. Start with mini funnel cakes, dust with powdered sugar and serve with chocolate sauce, caramel, seasonal berry compote ... the options are deliciously endless.

5. Monte Cristo Pancake Sandwich

Here's a sweet twist on lunch: ham, turkey and Swiss cheese between two pancakes, dipped in an egg and milk mixture and fried to a glorious golden brown. What else could you ask for? OK, maybe a side of jam or seasonal preserves.

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6. Peanut Butter Chocolate Chip Cookies

Go with an indulgent classic. Use the Buttermilk Pancake and Waffle Mix as a base for these chewy, sweet and salty treats, perfect as part of a dessert creation like ice cream sandwiches or a sweet finish to lunch.

7. Scones

With pancake mix? Oh yes. With a few adjustments to your mix, you'll have moist and flavorful scones to serve on their own or with maple, blueberries or white chocolate chips. Perfect as a dessert or wrapped up to go with fresh roasted coffee.

8. Pancake Bites

Try these delightful little bites as a sharable option. Toss with sugar and cinnamon and drizzle with syrup for a classic presentation. Or create a flight of pancake bite flavors paired with different sauces for the table.

9. Coffee Cake

The aroma of warm cinnamon sugar will instantly transport diners to memories of home and lazy weekend mornings. Top with an icing drizzle for an irresistible breakfast pastry or dessert.

10. Crepes

Use the mix to create these elegant vessels with fillings like wild mushroom and Gruyere cheese or sweet crème strawberry dessert. Stack twenty (or more) of them, layer with creamy frosting and top with fresh fruit for a true WOW reaction.

Ready to get creative with “JIFFY” Buttermilk Pancake and Waffle Mix?

Reach Out for a Sample Today

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