



DRIED BUTTERMILK POWDER

Ideal for baking.

Adds moisture and flavor to baked goods.

Lower in fat than store brands.

Use 1 part powder to 4 parts water.
1/4 cup buttermilk powder + 1 cup water =
equivalent of 1 cup fresh buttermilk.

Mix the buttermilk powder with the dry ingredients called for in your recipe;
does not reconstitute.

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©[®] NET WT 16 OZ (1 LB) 454g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfour.com | 800.827.6836

BUTTERMILK PANCAKES

1 cup King Arthur Unbleached
All-Purpose Flour
1 cup King Arthur 100% White
Whole Wheat Flour
1/2 cup dried buttermilk powder
1 1/2 teaspoons baking powder

1/2 teaspoon salt
1/2 teaspoon baking soda
2 large eggs
2 cups water
1/4 cup (1/2 stick) melted butter
or vegetable oil

In a large mixing bowl, mix the dry ingredients together well. In a smaller bowl, beat together the eggs and the water until light. Beat in the butter or oil. Blend this mixture into the dry ingredients, mixing just until everything is combined — a few lumps are OK.

Heat a lightly greased griddle. Using a quarter-cup measure, pour bat-

ter onto the griddle, leaving room for each pancake to expand. Turn when the bubbles on the top surface pop and don't fill in. The other side takes only half the amount of time to cook. Repeat with the remaining batter. If you use a well-seasoned cast-iron or nonstick pan, you probably won't have to grease the pan after the first batch.

Yield: about 2 dozen 4" pancakes.

Store cool and dry.

Nutrition Facts

Serving Size 1/4 cup (30g)
Servings Per Container about 15

Amount Per Serving

Calories 120 **Calories from Fat** 15

% Daily Value*

Total Fat 1.5g **2%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 20mg **7%**

Sodium 160mg **7%**

Total Carbohydrate 15g **5%**

Dietary Fiber 0g **0%**

Sugars 15g

Protein 10g

Vitamin A 2% • **Vitamin C** 2%

Calcium 35% • **Iron** 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

INGREDIENTS: BUTTERMILK.

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Produced on equipment that also processes
eggs, soy, wheat, almonds, hazelnuts, pecans,
walnuts, and coconut.

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