



POTATO PANCAKE MIX



OUR SIGNATURE RECIPES

POTATO PANCAKE MIX

Deliciously savory golden potato pancakes with a crisp, crunchy exterior and soft, creamy interior.

• JUST ADD WATER



Serving suggestion

NET WT 10 OZ (284g)



Nutrition Facts

Serving Size about 2 Tbsp. mix (16g)
Servings Per Container about 18

Amount Per Serving	
Calories 60	Calories from Fat 0
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 260mg	11%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	3%
Sugars 1g	
Protein 1g	
Vitamin A 0%	Vitamin C 4%
Calcium 4%	Iron 2%

*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: Dehydrated Potato (contains sodium bisulfite), Wheat Flour, Eggs, Salt, Dextrose, Baking Powder (monocalcium phosphate, baking soda), Soybean Oil, Onion Powder, Garlic Powder, Natural Flavors. **CONTAINS:** Eggs, Soy, Wheat.

DISTRIBUTED BY
THE KING ARTHUR FLOUR COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes milk, fish, shellfish, coconut, pine nuts, and walnuts.

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OUR SIGNATURE RECIPE FOR QUICK & EASY POTATO PANCAKES

Crisp and crunchy on the outside, soft and creamy on the inside, these pancakes are a wonderfully savory meal or appetizer. Our mix is simple and quick: Just add water, mix up the batter, and cook!



YOU'LL NEED

- 1 1/4 cups water
- 2 tablespoons minced onions, chives, or scallions, optional

- 1 • **STIR** mix and water together. Add onions, chives, or scallions (if using); batter will be very thin.
- 2 • **LET** sit for 20 minutes to thicken. Add additional water for thinner pancakes.
- 3 • **HEAT** oil in pan. Spoon 3 tablespoons of batter per pancake into pan, flattening slightly.
- 4 • **COOK** until golden brown, approximately 3 minutes per side. Drain on paper towels.
- 5 • **SERVE** with sour cream and/or applesauce, if desired.
Note: The batter may be refrigerated for up to 24 hours before cooking.

MAKES 18-20 POTATO PANCAKES

BAKER'S TIP:

Make these pancakes even more delicious by adding up to 1 cup of your favorite grated cheese to the batter.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR QUICK & EASY POTATO PANCAKE MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

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