

Pancakes



*A Pioneer
Guidebook To
The Griddle*



**PIONEER
FOODSERVICE**



1 4 6 8

Every chef may have a different idea of what to call the "perfect pancake." But there's no question what to call the perfect pancake mix: Pioneer. Each of our mixes has its own distinctive flavor and texture, custom milled and blended on premise at Pioneer Flour Mills. Yet all offer ease of basic preparation, built-in tolerance, as well as recipe versatility that can make them favorites of your menu—not just at breakfast, but at every time of day.

Pioneer "Deluxe Buttermilk" is a premium blend that makes pancakes with a distinctively tall rise, an appealing medium golden color, and the homemade look of uneven edges. Its balanced flavor and delicate texture—similar to light cake—make it exceptionally well suited for operators looking to customize for upscale menus.

Pioneer "Original Buttermilk" is a very popular pancake mix, with real buttermilk solids for universally appealing aroma and well balanced flavor. Cakes cook up tall and fluffy, with a tender texture. The light golden surfaces and homestyle ruffled edges show off syrup spread beautifully, yet without quick absorption.

Pioneer "Basic Buttermilk" is a value-priced mix with excellent dependability and consistent quality results. Pancakes rise evenly with straight sides, a light golden surface





and a white, soft sponge-like interior. An excellent choice for captive feeding operations and cafeterias.

Pioneer "Pancake"

is a traditional blend of three different flours, including yellow corn for a slightly sweet taste. It makes wonderfully uniform pancakes—with round even edges, a fine golden surface and velvety interior. A superb performer, especially when pancakes need to be held, and highly adaptable for use in coffee cakes and other recipes.

Pioneer "Western Style Buttermilk"

enhances the popular blend of wheat and rice flours with distinctive buttery vanilla flavor and aroma. This mix yields a fluffy, light pancake with a cake-like rise, domed center, and a sweet flavor that helps reduce syrup usage. An excellent choice, too, for making crepes and other delicate-textured specialties.

Pioneer "Multi-Grain"

adds spicy cinnamon to the natural fiber appeal of this 4-flour blend—for an extraordinary low-sodium, low-fat and cholesterol-free mix. Don't be fooled by their hearty look. These pancakes are light-textured, sweet and flavorful with a tall, cake-like rise, deep golden brown color and ruffled edges. Equally luscious for waffles and other menu items.

{ For recipes shown here—and
more—call 1-800-847-5608. }

<i>Features</i>	"Deluxe Buttermilk"	"Original Buttermilk"	"Basic Buttermilk"	"Pancake"	"Western Style Buttermilk"	"Multi-Grain"
BATTER:						
Add water only	add eggs	yes	yes	yes	yes	yes
Super-fine mix for easy blending	yes	yes	yes	yes	yes	yes
Tendency to separate under normal kitchen conditions	no	no	no	no	no	no
Holds overnight/ no quality loss	yes	no	no	no	yes	yes
FINISHED PRODUCT:						
Height/Spread Ratio	excellent	good	good	good	excellent	excellent
External Color	medium golden	light golden	light golden	medium golden	light golden	medium golden
Dominant Flavor	balanced	balanced	balanced	corn	butter/vanilla	cinnamon
Texture	light, cakey	spongy	light, spongy	tight grain	light, cakey	light, cakey
RECIPE ADAPTATION:						
Customize to suit taste?	yes	yes	yes	yes	yes	yes
Can be used for waffles?	yes	yes	yes	yes	yes	yes
PRODUCT INTEGRITY DURING HOLDING:						
30 min./steam table	excellent	excellent	excellent	excellent	excellent	fair
5 min./heat lamp	excellent	good	good	good	good	good

Product Name	Product #	Case Count/Size	Yield (5" pancake)
Pioneer "Deluxe Buttermilk"	94105	6/5 lb. case	552
Pioneer "Original Buttermilk"	94110 94137	6/5 lb. case 25 lb. bag	552 460
Pioneer "Basic Buttermilk"	94141 94157	6/5 lb. case 25 lb. bag	552 460
Pioneer "Pancake"	94129	6/5 lb. case	552
Pioneer "Western Style Buttermilk"	94075 94052	6/5 lb. case 25 lb. bag	552 460
Pioneer "Multi-Grain"	95693	6/5 lb. case	552



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