

# Oven-Baked Whole Wheat Pancakes

Component: Grains

Recipe #A-06

	50 Servings		_____ Servings		
Ingredients	Weight	Measure	Weight	Measure	Directions
Whole wheat flour		3 cups 2 Tbsp			<p>1. Combine flours, baking powder, sugar, salt, eggs, oil, and milk in a mixing bowl. Using the whip attachment, mix for 30 seconds on low speed. Scrape down sides of bowl.</p> <p>2. Mix for 1 minute on medium speed until batter is smooth.</p> <p>3. Into each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray, pour 2 lb 15 oz (1 qt 1 cup) of batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p> <p>4. Bake until golden brown: Conventional oven: 450°F for 10 minutes Convection oven: 400°F for 8 minutes.</p> <p><i>To check for doneness, a knife inserted into the center of the thickest part of the food must come out clean.</i></p> <p>5. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.</p>
Enriched flour		3 cups			
Baking powder		4 Tbsp			
Sugar		1/2 cup			
Salt		4 tsp			
Pasteurized fresh large eggs OR Pasteurized frozen whole eggs, thawed	8 oz	5 each OR 1 cup			
Vegetable oil		1/2 cup			
Low-fat 1% milk		6 cups			

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## Notes:

Nutrient Information from USDA.

Special Tip: For best results, after pouring the batter in the pan, spray the top with vegetable oil to obtain a golden brown color.

**Serving:** 1 piece provides the equivalent of one slice of bread.

1-2 years: 1/2 piece

3-5 years: 1/2 piece

6-18 years: 1 piece

## Nutrients Per Serving

<b>Calories</b>	98	<b>Saturated Fat</b>	0.55 g	<b>Iron</b>	0.77 mg
<b>Protein</b>	3.38 g	<b>Cholesterol</b>	20.11 mg	<b>Calcium</b>	187 mg
<b>Carbohydrate</b>	14.32 g	<b>Vitamin A RAE</b>	24.51 RAE mcg	<b>Sodium</b>	205 mg
<b>Total Fat</b>	3.25	<b>Vitamin C</b>	0 mg	<b>Dietary Fiber</b>	1.01 g