Joanna's Best Pancake Mix

From the kitchen of Ahna Fulmer @ HammersNHugs.com

Ingredients:

5 lb bag of all-purpose or white-whole wheat flour
2 c sugar
½ c baking powder
⅓ c baking soda
2 ½ T salt

Directions:

Remove 1 cup of flour from the 5lb bag. Discard. Pour the rest of the flour into a food processor and gradually add the remaining dry ingredients at intervals until they are all combined and mixed thoroughly. Carefully pour into 4 qt storage container. Use a chalkboard label and white marker or the printable labels below and add to the container. Follow the instructions on the label for the best pancakes!


The Best
Pancakes


Instructions:
2 ⅓ c mix
1 ¾ c milk
2 eggs
2 T lemon juice
1 stick butter
Mix ingredients and allow to stand for 20 mins.
Set griddle to 325F. Pour ¼ c batter per
pancake onto buttered griddle.