

## **PANCAKE MIX RECIPE – Russ and Becky Hatch**

6 Cups Wheat  
1 Cup Barley  
1 Cup Rye  
1 Cup Oat Groats (I use oatmeal)  
1 Cup Brown Rice  
  
4 Cups Nonfat Dry Milk  
1 Cup Baking Powder  
¼ Sugar  
4 Teaspoons Salt

Blend and then mill the grains together  
Blend the other dry items together  
Then blend the two parts together until completely blended.

Put the mix into a covered container and either freeze or keep in the refrigerator until needed.  
Total mix will make 16 cups batter (4 quarts) if used all at once.

**TO USE:** 1 cup of Pancake Mix. 1 Egg. 1 Tablespoon of Oil. ½ to ¾ Cup of Water.

Note: You can use more water for thinner pancakes. Also, if you wait for a while to use the batter, it will thicken up and you may want to add a little more water to make the mix flow better.

We like to use fresh or frozen berries to go onto the pancakes after going on the griddle.