

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Bread Flour	1.000	2	4	<ul style="list-style-type: none"> <li>• Blend dry ingredients together.</li> <li>• Add water and mix together on slow speed.</li> <li>• Scrape down well.</li> <li>• Whisk on fast speed to a smooth batter.</li> <li>• Deposit onto a hot plate as normal.</li> <li>• For fruit pancakes/crumpets sprinkle a few currant or sultanas onto the uncooked batter just prior to turning.</li> <li>• Hot plate conditions for pancakes: Approximately 180°C (355°F). The hot plate should be free from grease and the pancakes turned just before bubbles appear on the top surface. Do not turn the pancakes too soon or scalloped edges will result.</li> <li>• Hot plate conditions for crumpets: Approximately 210°C (410°F). The hot plate should have a light film of grease applied before depositing and the crumpets turned when the top surface appears to lose its gloss and is covered in holes.</li> </ul>
<b>Macphie Luxury American Pancake Concentrate</b>	1.000	2	4	
Cold Water (approx.*)	1.500	3	6	
<b>Total</b>	3.500	7	14	
<b>ALTERNATIVE RECIPES</b>				
<b>RECIPE- SCOTTISH PANCAKES</b>	<b>kg</b>	<b>lb</b>	<b>oz</b>	
Bread Flour	0.500	1	2	
<b>Macphie Luxury American Pancake Concentrate</b>	0.500	1	2	
Cold Water (approx.*)	0.500	1	2	
<b>Total</b>	1.500	3	6	
<b>RECIPE- SCOTTISH CRUMPETS</b>	<b>kg</b>	<b>lb</b>	<b>oz</b>	
Bread Flour	0.500	1	2	
<b>Macphie Luxury American Pancake Concentrate</b>	0.500	1	2	
Cold Water (approx.*)	1.000	2	4	
<b>Total</b>	2.000	4	8	

Bread flour contains approximately 10-12% protein. \*This will fluctuate according to local conditions, flour grade and different processing plant.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.