



Red Beet Pancake Recipe (100 servings)

Ingredients

- 17 ½ Cup All Purpose Flour
- 12 ½ Cup Whole Wheat Flour
- 3 Cups + 2 Tbsp Brown Sugar
- 1 Cup Baking Powder
- 2 ½ Tbsp Kosher Salt
- 35 Medium Beets
- 1 Gallon + 4 Cups Milk
- 5 Cups Plain Yogurt
- 20 Large Eggs
- 3 Cups + 2 Tbsp Unsalted Butter
- 5 Tbsp Vanilla Extract



Instructions

1. Sift the first 5 ingredients into a bowl.
2. Place the rest of the wet ingredients in a separate bowl and whisk thoroughly to combine.
3. Add the dry ingredients into the wet and stir until just combined (you don't want to over stir the batter — some lumps are good).
4. Drop about 2 Tbsp of the pancake mixture onto a greased griddle or pan over medium heat and cook for 3 minutes on each side.
5. Serve with honey or maple syrup.

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