

Apple Walnut Pancakes

Bring your breakfast offerings up a notch with the combination of all things comfort in this rich pancake recipe.

Yield: 26-1/4 lbs
Serves: 40
Cook time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Vegetable oil	13	fl oz	1-2/3 cups
Chocolate chip pancake batter	195	oz	1-1/4 gal
<i>Stouffer's® Escalloped Apples (4x72 oz)</i>	144	oz	2 trays
Walnuts	11.25	oz	2-1/2 cups
<i>Minor's® Bourbon Maple Syrup</i>	45	oz	1-1/4 gal

Preparation Steps

1. In a preheated nonstick pan, add 2 tsp of vegetable oil. Over medium high heat, add two 2 oz ladles of pancake batter to the pan. Be sure not to put the pancakes too close together.
2. Cook over medium high heat until bubbles form on the top of the pancake. Once bubbles have formed and the bottom is golden brown (approx. 2-1/2 to 3 minutes), the pancakes are ready to be flipped. Cook until the bottom is golden brown.
3. Stack pancakes and top with approximately 1/2 cup *Stouffer's Escalloped Apples*, 1 Tbsp of walnuts and 2 Tbsp of *Minor's Bourbon Maple syrup*.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	671
Energy (Kj)	2895
Protein (g)	9.2
Carbohydrate, total (g)	103.2
Fats, total (g)	26
<i>Sugars, total (g)</i>	53.1
Fats, saturated (g)	6.9
Fiber, total dietary (g)	4.8
Sodium (mg)	774
Cholesterol (mg)	14
Iron (mg)	3
Vitamin A (µg_RAE)	36
Vitamin C (mg)	266
<i>Calcium (mg)</i>	164

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

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Chocolate Chip Pancake Mix

Create a classic combination with these chocolate chip pancakes.

Yield: 5-1/2 qt
Serves: 44
Prep time: 5 minutes
Cook time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Pancakes, plain, dry mix, complete, prepared	11	lb	5 qt
Nestlé® Toll House® Semi-Sweet Chocolate Morsels	40	oz	1-1/2 qt

Preparation Steps

1. Thoroughly combine prepared pancake batter with Nestlé Toll House Semi-Sweet Morsels.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	347
Energy (Kj)	1510
Protein (g)	7.7
Carbohydrate, total (g)	58
Fats, total (g)	10.1
Sugars, total (g)	15.2
Fats, saturated (g)	5.1
Fiber, total dietary (g)	3.3
Sodium (mg)	712
Calcium (mg)	143
Cholesterol (mg)	14
Iron (mg)	2
Vitamin A (µg_RAE)	36
Vitamin C (mg)	

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Bacon and Banana Chocolate Chip Pancakes

This sweet, savory and a little bit spicy combination creates a perfect addition to any breakfast or brunch.

Yield: 22 lbs, 10 oz
Serves: 40
Cook time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Vegetable oil	13	fl oz	1-2/3 cups
Chocolate chip pancake batter, prepared	195	oz	1-1/4 gal
Bananas	98	oz	1-1/4 gal
Bacon, chopped, cooked	11.25	oz	2-1/2 cups
Minor's® Bourbon Maple Syrup	45	oz	1-1/4 qt

Preparation Steps

1. In a preheated non-stick pan, add 2 tsp of vegetable oil. Over medium high heat, add two 2 oz ladles of pancake batter to the pan. Be sure not to put the pancakes too close together.
2. Cook over medium high heat until bubbles form on the top of the pancake. Once bubbles have formed and the bottom is golden brown (approx. 2-1/2 to 3 minutes), the pancakes are ready to be flipped. Cook until the bottom is golden brown.
3. Stack pancakes and top with 1/2 cup of bananas, 1 Tbsp bacon and 2 Tbsp of Minor's Bourbon Maple syrup.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	606
Energy (Kj)	2589
Protein (g)	9.4
Carbohydrate, total (g)	93.4
Fats, total (g)	23.2
Sugars, total (g)	40.6
Fats, saturated (g)	7.9
Fiber, total dietary (g)	5.1
Sodium (mg)	841
Calcium (mg)	161
Cholesterol (mg)	19
Iron (mg)	2
Vitamin A (µg_RAE)	39
Vitamin C (mg)	6

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Blueberry Chipotle Pancake Mix

Blueberry pancakes with a kick of chipotle.

Yield: 6-1/4 qt
Serves: 50
Cook time: 2 minutes
Prep time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Pancake batter, prepared	11	lb	5 qt
Blueberries	30	oz	1-1/4 qt
Minor's® Chipotle Flavor Concentrate	6	oz	3/4 cup

Preparation Steps

1. Thoroughly combine pancake batter, blueberries and Minor's Chipotle Flavor Concentrate.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	245.6
Energy (Kj)	1088.5
Fats, total (g)	1.6
Fats, saturated (g)	1.9
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	58
Sodium (mg)	606
Carbohydrate, total (g)	32.2
Fiber, total dietary (g)	1.6
Sugars, total (g)	2.3
Protein (g)	3.4
Vitamin A (µg_RAE)	53.4
Vitamin C (mg)	
Calcium (mg)	
Iron (mg)	1.8

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Cocoa Banana Pancake Mix

Chocolaty, banana pancakes.

Yield: 6 qt
Serves: 48
Cook time: 2 minutes
Prep time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Pancake batter, prepared	11	lb	5 qt
Bananas, sliced	40	oz	10 each
Nestlé® Toll House® Cocoa	4	oz	1-1/4 cup

Preparation Steps

1. Thoroughly combine pancake batter, bananas and Nestlé Toll House Cocoa.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	264.1
Energy (Kj)	1165
Fats, total (g)	9.8
Fats, saturated (g)	1.9
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	60.2
Sodium (mg)	542.8
Carbohydrate, total (g)	36.7
Fiber, total dietary (g)	2.1
Sugars, total (g)	3.2
Protein (g)	7.3
Vitamin A (µg_RAE)	33.5
Vitamin C (mg)	
Calcium (mg)	
Iron (mg)	2.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Pumpkin Pancake Mix

Pancakes reminiscent of pumpkin pie.

Yield: 7 qt
Serves: 56
Cook time: 2 minutes
Prep time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Pancake batter, prepared	11	lb	5 qt
Libby's® Pumpkin	3-3/4	lb	7-1/2 cups
Pumpkin pie spice	1	oz	5 Tbsp

Preparation Steps

1. Thoroughly combine pancake batter, *Libby's* Pumpkin and pumpkin pie spice.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	216
Energy (Kj)	959
Fats, total (g)	8.5
Fats, saturated (g)	1.7
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	51.7
Sodium (mg)	465
Carbohydrate, total (g)	28.4
Fiber, total dietary (g)	1.9
Sugars, total (g)	1.3
Protein (g)	6.4
Vitamin A (µg_RAE)	1212
Vitamin C (mg)	
Calcium (mg)	
Iron (mg)	1.9

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Strawberry Chocolate Chip Pancakes

This recipe takes classic chocolate chip pancakes to the next level with layers of sweet flavor.

Yield: 23 lbs
Serves: 40
Cook time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Vegetable oil	13	oz	1-2/3 cups
Chocolate Chip Pancake Batter, prepared	195	oz	1-1/4 gal
Strawberries, quartered	103	oz	1-1/4 gal
Coconut flesh, raw, shaved, toasted	7	oz	2-1/2 cups
<i>Buncha Crunch®</i>	7.75	oz	2 cups
Maple syrup	45	oz	1-1/4 gal

Preparation Steps

1. In a preheated nonstick pan, add 2 tsp of vegetable oil. Over medium high heat, add two 2 oz ladles of pancake batter to the pan. Be sure not to put the pancakes too close together.
2. Cook over medium high heat until bubbles form on the top of the pancake. Once bubbles have formed and the bottom is golden brown, the pancakes are ready to be flipped, approximately 2-1/2 to 3 minutes. Cook until the bottom is golden brown.
3. Stack pancakes and top with 1/2 cup strawberries, 1 Tbsp coconut, 2 tsp *Buncha Crunch* and 2 Tbsp of maple syrup.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	579
Energy (Kj)	2482
Protein (g)	8.6
Carbohydrate, total (g)	89.1
Fats, total (g)	22.6
<i>Sugars, total (g)</i>	40.8
Fats, saturated (g)	8.3
Fiber, total dietary (g)	5.3
Sodium (mg)	719
Calcium (mg)	182
Cholesterol (mg)	14
Iron (mg)	3
Vitamin A (µg_RAE)	39
Vitamin C (mg)	43

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

CUSTOM PANCAKE STATION

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

€ ☐ 1 case pancake batter mix*

*Multiple batter variations are recommended. To prepare a full recipe (50 servings/4 oz per serving) of any variation you will need to order the following:

Chocolate Chip Pancake Batter

☐ Pancake Batter Mix + 2-1/2 lbs Nestlé® Toll House® Semi-Sweet Morsels

Blueberry Chipotle Pancake Batter

☐ Pancake Batter Mix + 3 pt blueberries + 1 tub Minor's® Chipotle Flavor Concentrate

Cocoa Banana Pancake Batter

☐ Pancake Batter Mix + 10 bananas + 1 container Nestlé Toll House Cocoa

Pumpkin Pancake Batter

☐ Pancake Batter Mix + 2 qt Libby's® Pumpkin + 1 oz pumpkin pie spice

Chipotle Bacon Pancake Batter

☐ Pancake Batter Mix + 2 lbs bacon + 1 tub Minor's Chipotle Flavor Concentrate

☐ 3 qt maple syrup

☐ 1 jug Minor's Bourbon RTU Sauce

☐ 1 lb granulated sugar

☐ 1 box cornstarch

☐ 2 oz vanilla extract

☐ 3 lbs Nestlé Toll House Semi-Sweet Morsels

☐ 1 case Nestlé Buncha Crunch®

☐ 12 oz choice of chopped nuts (approx. 2-1/2 cups)*

*Walnuts, pecans, macadamia and halzenuts all work well on this station.

> Produce

Be sure to ask your distributor about local seasonal produce.

€ ☐ 3 lbs local seasonal fruit**

€ ☐ 3 lbs local seasonal fruit**

€ ☐ 3 lbs local seasonal fruit**

€ ☐ 3 pt or 20 oz raspberries for sauce

€ ☐ 3 pt or 20 oz blueberries for sauce

€ ☐ 1 lemon

CUSTOM PANCAKE STATION CONT.

ORDER GUIDE

Order Guide for **50** Servings

***Bananas, strawberries, peaches, raspberries, blueberries, blackberries, cherries, pineapple, mandarins, pears and mango are all items that work well on this station.*

> **Frozen**

☐ 1 tray Stouffer's® Escalloped Apples

> **Dairy**

☐ 1 qt heavy whipping cream

> **Refrigerated**

☐ 1 tub Minor's Culinary Cream

CUSTOM PANCAKE STATION

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Prepare Pancake Mix recipe (feature one or offer the guest multiple batter options)
- € ☐ Prepare Bourbon Maple Syrup recipe
- € ☐ Prepare Adobo and Wild Blueberry recipe
- € ☐ Prepare Chipotle Raspberry Sauce
- € ☐ Secure maple syrup
- € ☐ Prepare whipped cream
- € ☐ 8 oz squirt bottles of oil (3)
- € ☐ Secure 3 lbs local seasonal fruit
- € ☐ Secure 3 lbs local seasonal fruit
- € ☐ Secure 3 lbs local seasonal fruit
- € ☐ Secure nuts 2-1/2 cups
- € ☐ Secure Nestlé® Toll House® Semi-sweet Morsels
- € ☐ Secure Buncha Crunch®

**Certain mix-ins may require slightly different preparations depending on the item.*

> Day of Service

- ☐ Cook Stouffer's® Escaloped Apples, hold warm
- € ☐ Cut fresh fruit

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ 1-2 portable burners
- € ☐ Check the burners' function, power and/or fuel
- € ☐ 2 appropriate size sauté pans (nonstick omelet pans)
- € ☐ Refuse container
- € ☐ Container for holding batters (at least 1)
- € ☐ Ladle for batter 2 oz (at least 1)
- € ☐ Containers for syrups/fruit sauces (4)
- € ☐ 1 oz ladle for syrups/fruit sauces (4)
- € ☐ Containers for holding cold toppings (4)
- € ☐ Containers for holding confections and nuts (2)
- € ☐ 1/2 cup scoop for fruit (4)
- € ☐ Tablespoons for serving other toppings (3)
- ☐ Chaffer for holding apples warm (1)
- ☐ Heat-proof spatula (2)

Adobo and Wild Blueberry Sauce

A sweet, Spanish inspired sauce perfect for topping or dipping.

Yield: 3 cups
Serves: 40
Prep time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Blueberries	20	oz	6 cups
Water, divided			1 cup
Sugar	4	oz	1/2 cup
Lemon juice			2 tsp
Cornstarch	20	g	4 tsp
Minor's® Red Chile Adobo Flavor Concentrate	20	g	2 tsp

Preparation Steps

1. Combine blueberries, 1/4 cup of water, sugar and lemon juice in a pot and bring to a simmer.
2. Once simmering, combine remaining water and cornstarch to form a slurry.
3. Remove berry mixture from heat and stir in the slurry.
4. Place berry mix back on heat and return to a simmer until fully thickened (2-4 minutes). Stir in Minor's Red Chili Adobo Flavor Concentrate.
5. Purée and strain sauce to remove seeds.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	35.62
Energy (Kj)	150
Fats, total (g)	0.12
Fats, saturated (g)	0.01
Monounsaturated Fat (g)	0.02
Polyunsaturated Fat (g)	0.05
Cholesterol (mg)	
Sodium (mg)	3.73
Carbohydrate, total (g)	9
Fiber, total dietary (g)	0.6
Sugars, total (g)	7
Protein (g)	0.2
Vitamin A (µg_RAE)	4.5
Vitamin C (mg)	2.5
Calcium (mg)	1.8
Iron (mg)	0.08

Serving Suggestions

Serve hot or cold.

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Whipped Cream with Culinary Cream

A rich and creamy topping perfect for pairing with pancakes and desserts.

Yield: 2-1/2 qt
Serves: 80
Prep time: 5 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Heavy whipping cream	2	lbs	1 qt
Minor's® Culinary Cream	8	oz	1 cup
Granulated sugar	6	oz	3/4 cup
Vanilla extract			1-1/2 Tbsp

Preparation Steps

1. Combine whipped cream, Minor's Culinary Cream, sugar and vanilla.
2. Use a wire whip and beat until desired stiffness is achieved.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	53.67
Energy (Kj)	226
Fats, total (g)	4.7
Fats, saturated (g)	3
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	17
Sodium (mg)	8.8
Carbohydrate, total (g)	2.6
Fiber, total dietary (g)	0.02
Sugars, total (g)	2.25
Protein (g)	0.26
Vitamin A (µg_RAE)	50
Vitamin C (mg)	0.06
Calcium (mg)	7.8
Iron (mg)	

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

CUSTOM PANCAKE STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

€ ☐ 1 case pancake batter mix*

*Multiple batter variations are recommended. To prepare a full recipe (50 servings/4 oz per serving) of any variation you will need to order the following:

Chocolate Chip Pancake Batter

☐ Pancake Batter Mix + 2-1/2 lbs Nestlé® Toll House® Semi-Sweet Morsels

Blueberry Chipotle Pancake Batter

☐ Pancake Batter Mix + 3 pt blueberries + 1 tub Minor's® Chipotle Flavor Concentrate

Cocoa Banana Pancake Batter

☐ Pancake Batter Mix + 10 bananas + 1 container Nestlé Toll House Cocoa

Pumpkin Pancake Batter

☐ Pancake Batter Mix + 2 qt Libby's® Pumpkin + 1 oz pumpkin pie spice

Chipotle Bacon Pancake Batter

☐ Pancake Batter Mix + 2 lbs bacon + 1 tub Minor's Chipotle Flavor Concentrate

☐ 3 qt maple syrup

☐ 1 jug Minor's Bourbon RTU Sauce

☐ 1 lb granulated sugar

☐ 1 box cornstarch

☐ 2 oz vanilla extract

☐ 3 lbs Nestlé Toll House Semi-Sweet Morsels

☐ 1 case Nestlé Buncha Crunch®

☐ 12 oz choice of chopped nuts (approx. 2-1/2 cups)*

*Walnuts, pecans, macadamia and halzenuts all work well on this station.

> Produce

Be sure to ask your distributor about local seasonal produce.

€ ☐ 3 lbs local seasonal fruit**

€ ☐ 3 lbs local seasonal fruit**

€ ☐ 3 lbs local seasonal fruit**

€ ☐ 3 pt or 20 oz raspberries for sauce

€ ☐ 3 pt or 20 oz blueberries for sauce

€ ☐ 1 lemon

Bourbon Maple Syrup

Make pancakes and waffles a whole lot sweeter with this memorable maple syrup.

Yield: 6 cups
Serves: 48
Prep time: 1 minute



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Maple syrup	36	oz	4 cups
<i>Minor's</i> ® Bourbon Style RTU Sauce (4x0.5 gal)	17	oz	2 cups

Preparation Steps

- Whisk together maple syrup and *Minor's* Bourbon Style Sauce.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	78
Energy (Kj)	332
Protein (g)	0.1
Carbohydrate, total (g)	19.6
Fats, total (g)	0.1
<i>Sugars, total (g)</i>	16.8
Fats, saturated (g)	
Fiber, total dietary (g)	
Sodium (mg)	65
Calcium (mg)	14
Cholesterol (mg)	
Iron (mg)	
Vitamin A (µg_RAE)	
Vitamin C (mg)	

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

CUSTOM PANCAKE STATION CONT.

ORDER GUIDE

Order Guide for **50** Servings

***Bananas, strawberries, peaches, raspberries, blueberries, blackberries, cherries, pineapple, mandarins, pears and mango are all items that work well on this station.*

> **Frozen**

☐ 1 tray Stouffer's® Escalloped Apples

> **Dairy**

☐ 1 qt heavy whipping cream

> **Refrigerated**

☐ 1 tub Minor's Culinary Cream

CUSTOM PANCAKE STATION

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Prepare Pancake Mix recipe (feature one or offer the guest multiple batter options)
- € ☐ Prepare Bourbon Maple Syrup recipe
- € ☐ Prepare Adobo and Wild Blueberry recipe
- € ☐ Prepare Chipotle Raspberry Sauce
- € ☐ Secure maple syrup
- € ☐ Prepare whipped cream
- € ☐ 8 oz squirt bottles of oil (3)
- € ☐ Secure 3 lbs local seasonal fruit
- € ☐ Secure 3 lbs local seasonal fruit
- € ☐ Secure 3 lbs local seasonal fruit
- € ☐ Secure nuts 2-1/2 cups
- € ☐ Secure Nestlé® Toll House® Semi-sweet Morsels
- € ☐ Secure Buncha Crunch®

**Certain mix-ins may require slightly different preparations depending on the item.*

> Day of Service

- ☐ Cook Stouffer's® Escaloped Apples, hold warm
- € ☐ Cut fresh fruit

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ 1-2 portable burners
- € ☐ Check the burners' function, power and/or fuel
- € ☐ 2 appropriate size sauté pans (nonstick omelet pans)
- € ☐ Refuse container
- € ☐ Container for holding batters (at least 1)
- € ☐ Ladle for batter 2 oz (at least 1)
- € ☐ Containers for syrups/fruit sauces (4)
- € ☐ 1 oz ladle for syrups/fruit sauces (4)
- € ☐ Containers for holding cold toppings (4)
- € ☐ Containers for holding confections and nuts (2)
- € ☐ 1/2 cup scoop for fruit (4)
- € ☐ Tablespoons for serving other toppings (3)
- ☐ Chaffer for holding apples warm (1)
- ☐ Heat-proof spatula (2)