



SWEET POTATO PANCAKE MIX

SIMPLY ADD WATER... AND IMAGINATION!

Our Krusteaz Professional® Sweet Potato Pancake Mix offers quality and versatility in a pancake. The sweet potato flavor is right on trend for a unique menu offering year round.

FEATURES:

- Robust sweet potato flavor
- Hearty pancake with golden brown color
- Soft interior with superior height



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| Product Code | 731-0122 |
| Product Description | Krusteaz Professional Sweet Potato Pancake Mix |
| Case Gross Wt. | 6/5 lb. |
| Pallet | 9 x 4 |
| Cube | 1.33 |
| Case Dimensions | 15.44" x 13.25" x 11.25" |

For information on our complete product line, visit www.krusteazpro.com/brochure



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Did You Know?

Serve breakfast after dark! More and more, dishes traditionally thought of as breakfast foods are playing an increased role on menus at different dayparts, particularly dinner. Indeed, 70% of consumers say they want breakfast options offered all day long.

Source: National Restaurant Association 2015



SWEET POTATO BREAKFAST BREAD

INGREDIENTS

- 2 1/2 lb (9 1/3 cups) Krusteaz Professional® Sweet Potato Pancake Mix 731-0122
- 40 oz (5 cups) cool water
- 8 oz (1 cup) diced red bell pepper
- 1 lb (2 cups) diced, cooked bacon
- 1 lb (2 cups) shredded cheddar cheese
- 4 oz (1/2 cup) chopped green onions
- 4 oz (1/2 cup) grated Parmesan cheese

1. Mix together Krusteaz Professional Sweet Potato Pancake Mix and water using a wire whip until well-blended. Fold in all other ingredients.
2. Pour batter into lightly greased 4-inch half hotel pan.
3. For convection oven, bake at 325°F 50-60 minutes; for standard oven, bake at 375°F 60-70 minutes.

Yield; 30, 2x2-inch pieces.

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