

PUREED BLUEBERRY PANCAKES		PORTION SIZE: 1 - #20 scoop (about 3 ½ Tbsp)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	5	10	20	
Prepared Blueberry Pancakes (about 4 inch diameter)	1 Pancake	5 Pancakes	10 Pancakes	20 Pancakes	
Milk	3 Tbsp	¾ cup +1 Tbsp	1 ⅔ cups	3 ⅓ cups	
RESOURCE® ThickenUp®	½ tsp	½ Tbsp	1 Tbsp	2 Tbsp	

HOW TO PREPARE:

1. Puree blueberry pancakes with milk in blender or food processor until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
3. Pour into steam table pan coated with non-stick cooking spray.
4. Cover tightly with aluminum foil and/or film and heat to 165°F. Hold for service at internal temperature of 135°F or higher.
5. Portion one #20 scoop (about 3 ½ Tbsp) per serving. If desired, use a spatula to flatten puree to resemble a pancake.

NOTE: Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.