DIY Mason Jar Pancake Mix

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These are great ways to repurpose pickle/canning jars

Pancake mix:

- 1 cup all-purpose flour
- 2 tsp baking soda
- ½ tsp Cinnamon
- ¼ tsp salt
- 1 Tbsp sugar
- 4 tbsp powdered milk or powdered buttermilk
- (1) 16 oz (pint) mason jar with lid
- Ribbon or bow
- Gift tag or recipe card or print out on paper

1. Carefully pour ingredients into 16 oz jar, tapping down after each ingredient.

2. Directions to tag on jar:

   Beat egg in medium bowl, whisk in ½ tsp vanilla, 2 Tbsp canola oil and 1 cup water. Shake dry ingredients well in jar then dump into liquid. Stir until incorporated, but do not over mix! Let sit for ~10 minutes, meanwhile, heat lightly grease griddle to 350°F or skillet on medium heat, lightly greased. Portion out batter by ¼ cup and cook until little bubbles form, then flip and cook until done.