

Sheet Pan Style Pancakes – Credit for this recipe - Chef Rachel Petraglia, Gwinnett County Public Schools

<https://healthyschoolrecipes.com/recipes/berry-sheet-pan-pancakes/>

Ingredients

Flour, wheat (4 pounds, 8 ounces)	4½ pounds
Flour, AP (3 pounds, 12 ounces)	3¾ pounds
Baking powder	8 ounces
Baking soda	3 tablespoons
Sugar, granulated	2 pounds
Salt, kosher	2 tablespoons
Liquid eggs	½ gallon
Buttermilk	2 gallons
Butter, melted	2 pounds
Strawberries, USDA, diced, frozen	6 cups
Blueberries, USDA, frozen wild	6 cups
Buttermist spray	As needed
Chicken sausage patties, cooked and hot held	144 each
Maple syrup (6 pounds, 12 ounce)	6¾ pounds

Instructions

1. Using a large mixing bowl, whisk together the flours, baking powder and soda, sugar, and salt. Set aside.
2. In a second large mixing bowl, whisk together the eggs and buttermilk.
3. Whisk the dry ingredients into the egg mixture. NOTE: Just mix to combine – if you overmix, the pancakes will be tough and dense. Some lumps will still be in the batter.
4. Gently stir in the melted butter.
5. Divide the batter between three, parchment lined and sprayed, sheet pans (Full size, 18"x24") or scale 9 lb per pan or measure 1 gal + 2 cups/pan.

6. Scatter and arrange the strawberries and blueberries over the top of the pancake batter.
7. Bake at 400 degrees for 15 – 20 minutes until set and golden on top.
8. Cut each pan 6 x 8. This creates 48 3" x 3" inch squares.
9. To serve – Portion two 3" x 3" squares with two sausage patties.

Recipe Notes

Crediting: 1 serving of two 3x3 squares provides 2 oz eq. grain, and 2 M/MA

Note – If serving with Maple Syrup:

1.5 oz Maple Syrup adds additional 111 cal, 0.1g fat, 28.5g carb, and 25.3g sugar

Nutrition Facts per Serving (2squares)

Calories: 414 kcal | Fat: 15.6 g | Sodium: 512 mg | Carbohydrates: 58.4 g | Sugar: 21.4 g | Protein: 12.9 g