# THE PINK CRUMBB <br> RECIPE FOR BROWN SUGAR PANCAKES 

## Brown Sugar Pancakes

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Access the Templates

- FREE Front Template
- FREE Back Template


# THE PINK CRUMBB <br> BEST SELLERS FOR THE HOME BAKER 

If you need ALL of my recipes for everything I sell in my home bakery, they can be accessed via the following ways:

- One of my membershipplans (\$4.99/month or \$50/annually)
- The Best Sellers Bundle eBook (\$40 per book or $\$ 60$ bundled)

Included are my recipes for cakes, buttercreams, brownies, cookies, marshmallows, creamed honey, maple cream, sourdough breads, sourdough cookies, pancake mixes, cotton candy, gourmet chocolate bars, and more.

## CURRENT MEMBERS: PLEASE NOTE

You have a member version of the Brown Sugar Pancake recipe on your Dashboard already. It includes an Editable Label Template that you can use to put your own branding, edit ingredients, license \#'s, etc.

Your version can be found in the following areas on the Dashboard:

- Best Sellers Bundle (specifically in the tab titled "Newly Released Recipes"
- Tiffany's Recipe Bundle
- Packaging Label Templates

If you are not a member yet and would like to become one, please go to www.thepinkcrumbb.com

There are currently over 11,000 participating bakers and plans start at just \$4.99. It is truly the best place for home bakers!

# BROWN SUGAR PANCAKE MIX 

## Ingredients for Bulk Recipe (Makes 5 Bags)

- 8 cups all purpose flour
- 3 TBSP baking powder
- $33 / 4$ tsp salt
- 5 TBSP cinnamon
- 15 TBSP dark brown sugar


## Directions

- Add all ingredients to large bowl and whisk until well blended.
- Divide contents between (5) $5 \times 8$ inch food bags. *Each bag will hold just under 2 cups of mix.

Customer will combine contents of bag with 2 eggs, 1 cup milk, 3 3/4 TBSP melted butter, and 1 tsp vanilla.

## Label Dimensions

These labels have a front and a back. The front label is $4 \times 3$ in with 6 per page. The back label is $4 \times 6$ in with two per page.

They are intended to be used on a 5 $x 8$ inch food bag/pouch. See below.


## Packaging

## Recommendations

These labels work best with my $5 \times$ 8 inch food pouches that I sell on my website.

You can access the
pouches at this link

## Packaging Labels

Note: a free label is on Pages 9-10.

IMPORTANT: If you are selling these pancake mixes, you will need to include the ingredients and other label details required by your state.

If you are unclear on your state's requirements or if you need the EDITABLE version of this label, please access via my Pink Plan membership.

## Printing the Labels

- You will need full sheet labels for this template. Click the link above for the ones I use.
- Download the front and back labels as a PDF
- To download, click the "share" button in the upper right corner of your screen.
- IMPORTANT: Change the file type to PDF.
- Choose the page \# for the label template you would like to download (otherwise this entire document will download).
- Click download
- Print your download per your home printer instructions

Watch the video on the next page (it's for the bakery box labels but you can follow the exact same steps for the pancake labels)

## Cutting the Labels

- Once the labels have been printed, you will want to cut them out.
- I use the following paper cutters (scissors work too): Option 1


## Option 2



CLICK HERE

## BROWN SUGAR PANCAKES <br> far Mama

 10 0Z. $/ 283 \mathrm{~g}$
##  <br> BROWN SUGAR <br> PANGAKES <br> far Mama 10 0Z. $/ 283 \mathrm{~g}$ <br> 2

BROWN SUGAR
PANCAKES
far Mama 10 oz. $/ 283 \mathrm{~g}$

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$10 \mathrm{oz}. / 283 \mathrm{~g}$
far Mama 10 0Z. $/ 283 \mathrm{~g}$

## TO MAKE <br> PANCAKES:

Mix contents of bag,
1 cup milk, 2 eggs, 3 3/4 tbsp melted
butter, and 1 tsp
vanilla extract

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