



# MAC 'N CHEESE

## Waffle CONES



Mac and cheese baked into a waffle brings two comfort food classics together. Wrap it into a cone, and load it with fabulous fillings.



**51 Servings**

1 Serving = 1 Waffle Cone



### Ingredients

- 5 ½ Cups (44 oz) Water, Cool, approx. 72°F.
- ½ Box (40 oz) Gold Medal™ Complete Buttermilk Pancake Mix (11827).
- 5 Cups (48 oz) Macaroni and Cheese, prepared.
- 3 Cups (12 oz) Cheddar Cheese, shredded.
- 2 Tsp Red Chili Pepper Flakes.

### Instructions

1. Pour water and pancake mix into bowl; combine using wire whisk until smooth.
2. Fold in macaroni and cheese, cheddar cheese and red pepper flakes.
3. Deposit a #12 scoop of batter onto well-oiled waffle iron, preheated to 375°F; cook until golden brown.
4. Wrap hot waffle around 4 oz, disposable soufflé cup to form a cone shape; allow to cool for 2 minutes before removing.
5. Wrap in paper to hold shape, serve with fillings and toppings as desired.

