



WWW.CARNIVALKINGSUPPLIES.COM

CREPE MIX

DIRECTIONS

1 LB. (3 1/3 CUPS) DRY MIX

COLD WATER: 2 1/2 CUPS

5 LBS. (FULL BAG) DRY MIX

COLD WATER: 3 QUARTS + 1/2 CUP

- ◆ Add dry mix to cold water in a bowl.
- ◆ Mix using a wire whip until smooth and frothy, or an electric mixer on low speed for one minute, then medium speed for 2 minutes.
- ◆ Allow batter to stand in refrigeration until foam subsides. For optimum baking performance, only prepare enough batter mix for one days use.

*Refer to your equipment manual for specific cooking times.

NOTE

Handling instructions may vary depending on individual shop conditions. In periods of high humidity it may be necessary to bake for a few seconds longer. No additives are used to ensure crispness. To maximize crispness, cool completely and store in an airtight container. Optimum consistency will be obtained by weighing the mix when using less than a full bag. Store sealed dry mix in a cool dry location. After water is added, any unused batter may be stored in a sealed container at refrigerated temperature (40°F or less).

INGREDIENTS

Enriched Bleached Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin and Folic Acid), Soybean Oil, Whey, Sugar, Egg Yolk, Dextrose, Non Fat Milk, Wheat Starch, Salt, Soy Flour, Butter Buttermilk and Modified Corn Starch).

CONTAINS: Wheat, Soy, Egg and Milk

382CREPE



999CREPE



5 LB. BAGS, 6/CASE