

**OLD FASHIONED**



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# WAFFLE CONE MIX

## DIRECTIONS

**1 LB. (16 OZ.) DRY MIX**

**COLD WATER: 8 - 9 OZ.**

**5 LBS. (FULL BAG) DRY MIX**

**COLD WATER: 5 - 5 2/3 CUPS**

- ◆ Add dry mix to cold water in a bowl.
- ◆ Mix using a wire whip until smooth, or an electric mixer on low speed for approximately one minute. For optimum baking performance, only prepare enough batter mix for one days use.
- ◆ Allow batter to stand for approximately 5-10 minutes before using.
- ◆ Ladle desired amount of mix evenly on grid surface and close the grid; locking the handle.
- ◆ Set timer. \*Refer to your equipment manual for batter capacity and 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, Thiamin Mononitrate, Riboflavin, and Folic Acid), Sugar, Vegetable Shortening (Containing Partially Hydrogenated Soybean and Cottonseed Oils), Whole Egg, Artificial Flavor (Including Maltodextrin, Modified Corn Starch, Butter and Buttermilk), Dextrose and Soy Lecithin. **CONTAINS: Wheat, Soy, Egg and Milk**

**382WAFCON**



**999WAFCON**



**5 LB. BAGS, 6/CASE**