

BELGIAN WAFFLE MIX

YOU WILL NEED:

NET WT. 5 LBS.

- ◆ 8¾ Cups Warm Water
- ◆ (1) 5 lb. Bag of Mix
- ◆ 10 oz. Oil (optional)

*Add more water for desired consistency. Do not exceed 10 Cups of water.

INSTRUCTIONS

- ◆ Add 1/2 of the water (and optional oil) into a mixing bowl. Add mix.
- ◆ Combine with a wire whip for about 1 minute, until smooth.
- ◆ Add the balance of water and scrape down the bowl. Mix on low speed for an additional 30 seconds.
- ◆ Scrape down the bowl. Mix on medium speed for 45 seconds.
- ◆ Allow the batter to rest for 10 minutes before cooking.

COOKING

- ◆ Heat Belgian waffle iron.
- ◆ Pour batter onto greased iron.
- ◆ Cook waffles for 3-4 minutes until golden brown.

*Refer to your waffle iron's manual for batter capacity and specific cooking time.

Unused batter should be covered and stored in the refrigerator. Stir batter before next use.

999BELGWAF



WWW.CARNIVALKINGSUPPLIES.COM

Distributed by
Carnival King Supplies
Lancaster, PA 17602
info@carnivalkingsupplies.com