

Van Leeuwen

Housemade Waffle Cone Mix

RECIPE:

One full bag of VL Waffle Cone Mix	5 cups cold water	Yield: approx 35 cones
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DIRECTIONS:

1. Turn on waffle iron, allow it to pre-heat and reach proper cooking temperature.
2. In your mixing bowl pour 5 cups of cold water.
3. Add one full bag of dry mix to cold water in the bowl and mix with whisk until smooth and no powder clumps are visible.
4. Scoop one level 2oz ladle of batter onto bottom waffle iron grill surface and close the lid.
5. Press start on the cook timer.
6. Monitor the waffle iron during cooking and scrape off any excess batter that drips out from the sides.
7. Once the timer goes off open the waffle iron and remove the waffle using the spatula and form cone in the roller.
8. While the cone is setting, repeat steps 4-6.
9. 10 seconds before the timer goes off, take the cone out of the roller mold, ensure the cone is sealed and no hole at the bottom, then move it to the cooling tray.
10. Now the roller mold is ready for the next cone.

NOTE: Store sealed dry mix in a cool dry location. After water is added, unused batter may be stored for 24 hours in a sealed container at refrigerated temperature (36°-41°F).

INGREDIENTS

Enriched Bleached Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, and Folic Acid), Sugar, Soybean Oil, Butter (Sweet Cream, Salt, and Nonfat Milk Solids), Whole Egg, Soy Lecithin, Cinnamon, and Whey.

Contains: Wheat, Milk, Egg, and Soy.

CODE ZLWENA0



CoBatCo

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NET WEIGHT 5 LBS (2.27 KG)