

KR PRO BELGIAN WAFFLE

From the #1 recommended foodservice bake mix brand, Krusteaz Professional Belgian Waffles have a crisp and light crust and their semi-sweet flavor combines well with favorite toppings. This versatile waffle can be used for breakfast or as a dessert.



Shelf Life	Storage Temp Min	Storage Temp Max
548 days	32°F	95°F

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, rice flour. Less than 2% of: baking soda, dextrose, egg whites, monocalcium phosphate, salt, sodium aluminum phosphate, wheat protein isolate, whey (milk protein).

Preparation and Cooking

FULL BATCH	HALF BATCH
5 lb (full box) Mix	2 1/2 lb (8 1/2 cups) Mix
80 oz (10 cups) Cool Water	40 oz (5 cups) Cool Water
1. Blend mix and water together using a wire whisk, adding water gradually.	

2. Pour batter onto preheated and lightly greased 7-inch waffle iron; close lid. Wait 10 seconds and turn over.

3. Cook waffles until steaming stops, about 3-5 minutes.
MACHINE MIXING: Place water in mixer bowl; add mix. Using a wire whip, mix on low speed 1 minute. Scrape bowl. Continue to mix on low speed 1 minute. Follow steps 2-3 above.

HIGH ALTITUDE: No adjustment necessary.

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Allergens



Nutrition Facts

125 servings per Container	
Serving Size	2/3 cup dry mix
Amount per serving	
Calories	350
% Daily Value*	
Total Fat 9g	12%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 910mg	40%
Total Carbohydrate 60g	22%
Dietary Fiber 1g	4%
Total Sugars 14g	
Includes 14g Added Sugars	24%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 150mg	10%
Iron 3mg	15%
Potassium 90mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.