

KRUSTEAZ PROFESSIONAL WAFFLE CONE MIX

The aroma of these waffle cones will be sure to attract customers. Krusteaz Waffle Cone Mix uses the finest ingredients, including vanilla, to provide a mix that is consistently a leader in specialty items.



Shelf Life Storage Temp Min Storage Temp Max

546 days 32°F 90°F

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, buttermilk, salt, artificial flavor.





Preparation and Cooking

FULL BATCH 5 lb (full box) Mix 50 oz (6 1 /4 cups) Cool Water HALF BATCH

2 1/2 lb (7 1/2 cups) Mix

25 oz (3 cups + 2 tablespoons) Cool Water

- 1. Blend mix and water together using a wire whisk until well blended. Let stand 30 seconds.
- 2. Pour batter onto preheated and greased waffle cone iron. Wait 15 seconds then clamp iron down.
- 3. Cook waffle cone approximately 1 1/2 minutes or until golden brown. Remove from iron and roll onto cone shaper. Place seam side down and let cool 1 minute. Do not eat raw batter.

HIGH ALTITUDE: No adjustment necessary.

Scale: 2.1 oz batter (#20 scoop) Full Batch Yield: 60, 1.25 oz cones Half Batch Yield: 30, 1.25 oz cones

HANDLING TIPS

Store prepared cones in airtight container to retain crispness. A well-seasoned waffle cone iron works best.

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Nutrition Facts

60 servings per Container

Serving Size 1/4 cup mix

Amount per serving

160

Calories	160
	% Daily Value*
Total Fat 4g	5%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 55mg	2%
Total Carbohydrate 30g	11%
Dietary Fiber 0g	0%
Total Sugars 14g	
Includes 14g Added Sugars	28%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1mg	6%
Potassium 30mg	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.