

KR PRO BELGIAN WAFFLE

From the #1 recommended foodservice bake mix brand, Krusteaz 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
546 days	32°F	90°F

Ingredients

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

Preparation and Cooking

FULL BATCH

5 lb (full box) Mix
80 oz (10 cups) Cool Water

HALF BATCH

2 1/2 lb (9 3/4 cups) Mix
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.

Belgian Waffle: 5.0 oz (2, #12 scoops) batter

Full Yield: 29, 7-inch waffles

Half Batch Yield: 14, 7-inch waffles

Waffle: 5 oz (2, #12 scoops) batter

Full Yield: 29, 7-inch waffles

Half Batch Yield: 14, 7-inch waffles

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.

Do not eat raw batter.

HIGH ALTITUDE: No adjustment necessary.

Handling Tips

Freeze waffles in a single layer, then wrap until ready to use.

To reheat, lightly grease preheated waffle iron. Place waffle in iron and heat approximately 1-1 1/4 minutes. Serve Immediately.

View our full recipes library at <https://www.krusteazpro.com/recipes>

Allergens



Nutrition Facts

0 servings per Container

Serving Size

2/3 cup mix

Amount per serving

Calories

300

% Daily Value*

Total Fat 8g 10%

Saturated Fat 3g 13%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 830mg 36%

Total Carbohydrate 53g 19%

Dietary Fiber 1g 3%

Total Sugars 12g

Includes 11g Added Sugars 22%

Protein 4g

Vitamin D 0mcg 0%

Calcium 130mg 10%

Iron 3mg 15%

Potassium 70mg 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.