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ITEM#: 731-0360

## 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.



Storage Temp Min

32°F

Storage Temp Max

90°F

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



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT

## 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.