



BELGIAN WAFFLE MIX

> 100% EMPLOYEE OWNED



BELGIAN WAFFLE MIX



RESTAURANT-STYLE
SWEET & THICK

MAKES
10
YEASTED
WAFFLES

SERVING
SUGGESTION

NET WT 16.25 OZ (1 LB .25 OZ) 461g

BELGIAN WAFFLE MIX

Nutrition Facts

10 servings per container
Serving size 1/3 cup mix (46g)

	Mix		Prepared	
Calories	160		280	
	% Daily Value*		% Daily Value*	
Total Fat	0.5g	1%	12g	15%
Saturated Fat	0g	0%	7g	35%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	85mg	28%
Sodium	380mg	17%	420mg	18%
Total Carbohydrate	33g	12%	35g	13%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	6g		8g	
Incl. Added Sugars	3g	6%	3g	6%
Protein	6g		9g	
Vitamin D	0mcg	0%	0.7mcg	4%
Calcium	160mg	10%	220mg	15%
Iron	0.7mg	4%	0.9mg	6%
Potassium	140mg	2%	220mg	4%

*The % Daily Value 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.

INGREDIENTS: WAFFLE MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), CANE SUGAR, NONFAT MILK, WHOLE YELLOW CORNMEAL, BUTTERMILK, BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVORS, SEA SALT. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: MILK, WHEAT.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit:
KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BELGIAN WAFFLES

MAKES TEN 7" WAFFLES

This box contains waffle mix and yeast packet.

YOU'LL NEED

- 1 STICK (8 TABLESPOONS) BUTTER, MELTED
- 1 CUP WATER, WARM
- 1½ CUPS MILK
- 1 YEAST PACKET, INCLUDED
- 3 LARGE EGGS, SEPARATED

DIRECTIONS

- 1. COMBINE** butter, water, milk, and yeast in a large bowl; the batter will triple in size overnight. Add waffle mix, whisking until smooth. Cover bowl and let batter rest at room temperature for 1 hour, then refrigerate overnight.
- 2. WHEN** ready, separate eggs, and whisk yolks into batter. Beat whites until peaks form, and fold into batter.
- 3. COOK** in a waffle iron according to manufacturer's directions.

SAME DAY WAFFLES:

Combine butter, water, milk, and yeast. Add mix, whisking until smooth. Cover and let rest at room temperature for 30 minutes. Separate eggs, then whisk yolks into batter. Beat whites until peaks form, and fold into batter. Cook in a waffle iron according to manufacturer's directions.

SAVORY WAFFLES:

Sprinkle ham, swiss cheese, and scallions, or bacon and cheddar cheese on the batter on the iron. Add a bit more batter before closing the lid and cook until golden brown.



BAKING WITH JOY SINCE 1790

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BEST IF BAKED BY:



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400674

100% recycled fiber with a minimum of 35% post-consumer content.