








# BELGIAN WAFFLE MIX

## BELGIAN WAFFLES

MAKES TEN 7" WAFFLES

This box contains waffle mix and yeast packet

### YOU'LL NEED

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

### DIRECTIONS

- 1. COMBINE** melted butter, warm 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 melted butter, warm 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. Cover with add a bit more batter before closing the lid and cook until golden brown.



## BAKING WITH JOY SINCE 1790

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# BELGIAN WAFFLE MIX



RESTAURANT-STYLE  
**SWEET & THICK**

MAKES  
**10**  
YEASTED  
WAFFLES

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

SERVING SUGGESTION

## 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.

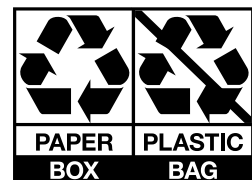
**INGREDIENTS:** WAFFLE MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, NONFAT MILK, WHOLE YELLOW CORNMEAL, BUTTERMILK, BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), NATURAL FLAVORS, SEA SALT. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC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

**CONTAINS:** MILK, WHEAT.

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.**



BEST IF BAKED BY:

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BELGIAN WAFFLE MIX

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