



BELGIAN WAFFLE MIX

OUR SIGNATURE RECIPE FOR BELGIAN WAFFLES

YOU'LL NEED

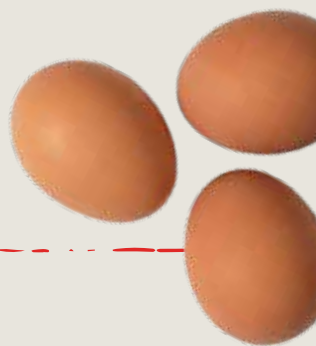
- 1 stick (8 tablespoons) melted butter
- 1 yeast packet, included
- 1 cup warm water
- 3 large eggs, separated
- 1 1/2 cups milk

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

MAKES TEN 7" WAFFLES

SAME DAY DIRECTIONS

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. Make waffles in a waffle iron according to manufacturer's directions.



BAKER'S TIP

Make your favorite waffle sandwich with fillings of your choice.



OUR SIGNATURE RECIPE FOR BELGIAN WAFFLE MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

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We're committed to using the power of business as a force for social and environmental good.



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OUR SIGNATURE RECIPES

WAFFLE MIX

Start your morning right! Thick, restaurant-style Belgian waffles with a hint of maple and malt.

MAKES TEN WAFFLES



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, malted barley flour), Cane Sugar, Nonfat Milk, Whole Yellow Cornmeal, Buttermilk, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavors, Sea Salt. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Milk, Wheat.

KING ARTHUR BAKING COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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