



# Waffle

MIX

## OUR HOLIDAY RECIPE FOR Gingerbread Waffles

Make a quick and easy holiday breakfast with our waffle mix. Sweetly spiced with warm gingerbread flavors of ginger, nutmeg, clove, and more, these waffles are the perfect start to your day; simple to put together and cook in minutes.



### YOU'LL NEED

- 8 tablespoons melted butter or vegetable oil
- 2 1/2 cups milk
- 2 large eggs

**BAKES  
SIX 6" BELGIAN-  
STYLE WAFFLES  
OR 20-24  
4" PANCAKES**

For a smaller batch of waffles: Use half the mix (a generous 1 1/2 cups of mix) combined with 4 tablespoons melted butter or oil, 1 1/4 cups milk, and 1 large egg.



- MIX** together butter or oil, milk, and eggs. Blend in mix, stirring just until combined; a few lumps are okay.
- LET** batter rest for 5 minutes to thicken.
- MAKE** according to your waffle iron's instruction manual.

### PANCAKES

- MIX** mix together 4 tablespoons melted butter or oil, 2 cups milk, and 2 large eggs. Blend in mix, stirring just until combined; a few lumps are okay. Let batter rest for 5 minutes to thicken.
- PREHEAT** lightly greased griddle or skillet to medium-high, about 350°F.
- POUR** batter, a 1/4 cup at a time, onto griddle. Cook until bubbles form on top side; turn and cook until lightly browned. Serve warm.

### BAKER'S TIP:

Add 1/3 cup of diced crystallized ginger to your batter for a little extra ginger kick.

**COMPLIMENTS OF**  
*The King Arthur Flour Kitchen*



## TRADITIONAL Gingerbread 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.

### BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.  
855.371.BAKE (2253)  
[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

**100% EMPLOYEE-OWNED.  
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We're committed to using the power of business as a force for social and environmental good.



## OUR HOLIDAY RECIPES

# Waffle

MIX

Start the morning off deliciously!  
Light, gingerbread waffles flavored  
with festive holiday spices.

•MAKES•  
**PANCAKES  
OR WAFFLES**

Gingerbread



NET WT 16 OZ (1 LB) 454g

## Nutrition Facts

Serving Size 1/3 cup mix (38g)  
Servings Per Container about 12  
(one waffle = 2 servings)

Amount Per Serving	Mix	Prepared
<b>Calories</b>	140	240
Calories from Fat	5	90
	% Daily Value**	
<b>Total Fat 0.5g*</b>	1%	15%
Saturated Fat 0g	0%	30%
Trans Fat 0g		
<b>Cholesterol 15mg</b>	5%	23%
<b>Sodium 320mg</b>	13%	15%
<b>Total Carbohydrate 30g</b>	10%	11%
Dietary Fiber 1g	4%	4%
Sugars 6g		
<b>Protein 3g</b>		
Vitamin A	0%	8%
Vitamin C	0%	0%
Calcium	4%	10%
Iron	10%	10%
Thiamin	10%	10%
Riboflavin	6%	15%
Niacin	6%	6%
Folic Acid	10%	10%

\*Amount in Mix - Prepared contributes an additional 100 Calories (90 Calories from Fat), 10 g Total Fat (6 g Saturated Fat), 55 mg Cholesterol, 40 mg Sodium, 2 g Total Carbohydrate (3 g Sugars), 3 g Protein.

\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**INGREDIENTS:** King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Wheat Starch, Cane Sugar, Brown Sugar, Molasses (molasses, maltodextrin), Baking Powder (sodium acid pyrophosphate, baking soda, corn starch, monocalcium phosphate), Natural Flavors, Egg Yolks, Spices, Sea Salt, Vietnamese Cinnamon.  
**CONTAINS:** Eggs, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.  
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**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

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

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