



BELGIAN WAFFLE MIX

OUR SIGNATURE RECIPE FOR BELGIAN WAFFLES

Impossibly crisp and light, our delicious Belgian waffle recipe makes an excellent homemade breakfast or dessert. Made with yeast for a perfect texture every time you reach for our mix: golden, delicate, and airy.



YOU'LL NEED

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

**BAKES
TEN 7"
WAFFLES**

THIS BOX CONTAINS WAFFLE MIX AND YEAST PACKET.

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

SAME DAY DIRECTIONS

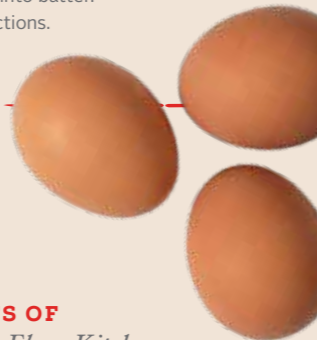
Combine melted butter, warm water, milk, and yeast (packet enclosed). Add mix, whisking until smooth. Cover and let rest at room temperature for 30 minutes. Separate eggs, then whisk yolks into batter. Beat whites until peaks form, and fold into batter. Bake waffles in a waffle iron according to manufacturer's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



BAKER'S TIP:

Make your favorite waffle sandwich with fillings of your choice.

COMPLIMENTS OF
The King Arthur Flour Kitchen



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.

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

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

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



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



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

Nutrition Facts

Serving Size about 1/3 cup mix (46g)
Servings Per Container 10

Amount Per Serving	Mix Prepared	
Calories	160	280
Calories from Fat	5	100
	% Daily Value**	
Total Fat 0.5g*	1%	18%
Saturated Fat 0g	0%	33%
Trans Fat 0g		
Cholesterol 0mg	1%	28%
Sodium 380mg	16%	18%
Total Carbohydrate 33g	11%	12%
Dietary Fiber 1g	6%	6%
Sugars 6g		
Protein 6g		
Vitamin A	0%	10%
Vitamin C	4%	4%
Calcium	15%	20%
Iron	10%	10%
Thiamin	20%	20%
Riboflavin	10%	20%
Niacin	10%	10%
Folic Acid	10%	15%

*Amount in Mix. Prepared contributes an additional 120 Calories (100 Calories from Fat), 12 g Total Fat (7 g Saturated Fat), 85 mg Cholesterol, 40 mg Sodium, 2 g Total Carbohydrate (2 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: WAFFLE MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), 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.

THE KING ARTHUR FLOUR 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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BEST IF BAKED BY:



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