

Waffle Mix



INGREDIENTS

	Usage Levels (%)
Flour, all-purpose	49.85
Flour, corn	23.00
Sugar	7.00
Dextrose	5.00
Baking powder	4.80
Sweet whey powder	3.75
Shortening	3.20
Salt	1.50
Corn syrup solids	0.70
Egg, dried, whole	0.70
Lecithin	0.50
Total	100.00

NUTRITIONAL CONTENT

Per 100g

Calories	370kcal
Total Fat	5g
Saturated Fat	1g
Trans Fat	1g
Cholesterol	10mg
Total Carbohydrates	72g
Dietary Fiber	3g
Sugars	15g
Protein	8g
Calcium	321mg
Magnesium	34mg
Phosphorus	227mg
Potassium	130mg
Sodium	1130mg
Iron	3mg
Vitamin A	8IU
Vitamin C	0mg

PREPARATION

- 1. Cream shortening with sugar in mixer equipped with paddle attachment for 1 minute on low speed. Scrape bowl. Mix 1 minute on low speed.**
- 2. Add remaining ingredients. Mix 1 minute on low speed. Scrape bowl. Mix 1 minute on low speed.**
- 3. Combine 2 cups mix with 1 1/4 cups of water and 2 tablespoons oil. Stir until large lumps disappear. Bake in hot waffle iron until steaming stops and waffle is golden brown.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Davisco Foods International, Inc. ©2014 U.S. Dairy Export Council.