



**ORIGINAL WAFFLE & PANCAKE MIX**

MSE 1000 gm Water (C48) 1000 gm + 1000 gm

**BAKING METHOD**  
Preheat and lightly grease the waffle iron before working on the batter. Stir the waffle mix, fill and cook together with a non-stick for 4 to 5 minutes or until a crispy batter is formed. Pour about 50 g cup batter onto the preheated waffle iron. Cook waffles for 5 to 6 minutes at 180°C to 200°C or until done.

**INGREDIENTS**  
Natural Wheat Flour, Rice Flour, Caster Sugar, Milk, Cocoa, Baking Powder (E500, E501), Natural Salt, Citric Acid, Lemon Juice, Potassium Sorbate (E202), Natural Flavouring.

**Nutritional facts per 100 gm\***

Energy (kJ)	175
Protein (g)	10
Carbohydrate (g)	32
Fat (g)	1
Sodium (g)	0.2

\* per 100 gm  
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Product #C13293

SwissBake Switzerland

## ORIGINAL WAFFLE & PANCAKE MIX

*Instant complete mix to make consistent pancakes & waffles by just adding water.*

- ✓ Robust formulation enables easy release from waffle/pancake iron plate
- ✓ Versatile mix with the ability to create your own signature variants
- ✓ Unique 2-in-1 formula that makes perfectly fluffy pancakes and crisp waffles
- ✓ Consistent and reliable production

## ORIGINAL WAFFLE & PANCAKE MIX

SwissBake® Original Waffle & Pancake Mix is a versatile and specially formulated mix that makes delicious waffles and pancakes every time. It is formulated using special quick-release technology for easy and reliable production of waffles and pancakes in the quick service industry with high equipment wear and tear. With only the addition of water, you can easily prepare great-tasting waffles/pancakes within minutes. The pancakes are soft and fluffy and the waffles have a crispy crust with a soft crumb.



This versatile mix is perfect for the food service industry & cafes. Using this mix, you can easily create unique flavours or signature variations using a simple recipe and minimum additional ingredients. This versatile mix is perfect for the food service industry & cafes. Using this mix, you can easily create unique flavours or signature variations using a simple recipe and minimum additional ingredients.

*Preferred by star hotels and restaurants around the world.*

### RECIPE - WAFFLES

ORIGINAL WAFFLE & PANCAKE MIX	1000 gm
Water (Cold)	1200 gm

### METHOD - WAFFLES

Pre-Heat and slightly grease the waffle iron before working on the batter. Stir all ingredients together using a wire whisk for 4 to 5 minutes or until a smooth batter is formed. Let batter stand for 2 - 3 minutes. Pour about 2 / 3 cup batter onto the preheated waffle iron. Bake the waffles at 180°C - 200°C for 5 - 6 minutes or until fully baked.

### INGREDIENTS





Refined Wheat Flour, Rice Flour, Castor Sugar, Milk Solids, Sunflower Oil, Corn Starch, Baking Powder (E341i, E500ii), Malted Barley Extract, Butter Milk Powder, Salt, Nature Identical Flavoring - Vanilla.

### RECIPE - PANCAKES

ORIGINAL WAFFLE & PANCAKE MIX	1000 gm
Water (Cold)	1000 gm

### METHOD - PANCAKES

Scale the mix all the ingredients together using a wire whisk for 4 to 5 mins or until a smooth batter is formed. Let the batter settle down & then whisk again for 4 - 5 mins. Pour about 1/4 cups of batter on a hot and oiled skillet. Cook for 2 - 3 mins on either side until golden brown in colour.

<b>PACK</b>  20 KG PAPER BAG	<b>DOSAGE</b>  100%	<b>STORAGE</b>  < 18°C DRY AND HYGIENIC ENVIRONMENT	<b>SHELF LIFE</b>  12 MONTHS FROM MFG. DATE
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