

RED VELVET WAFFLE MIX - VEG



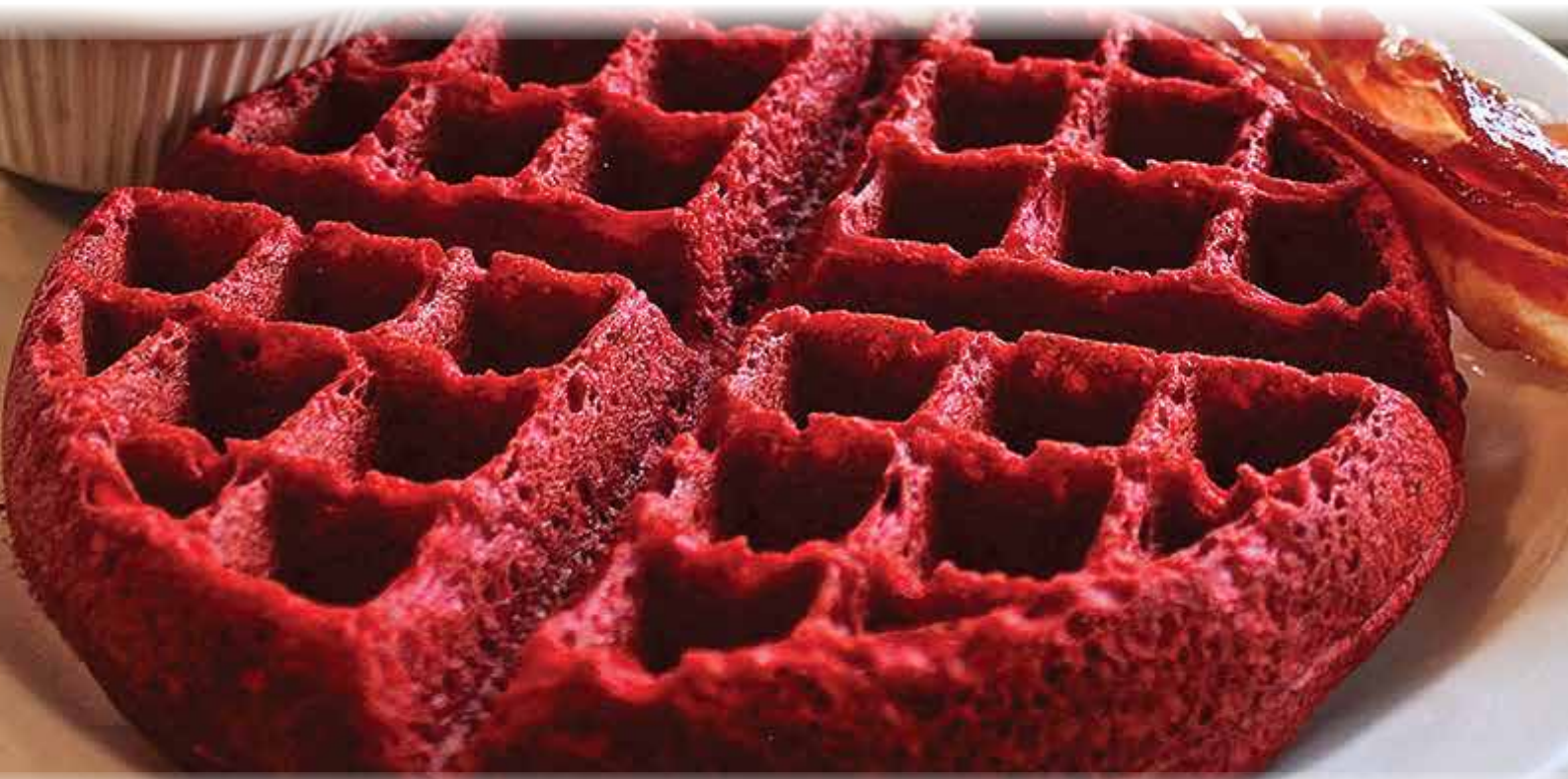
A complete mix to prepare red velvet waffles

- + Saves preparation time
- + Creates light and crispy waffles
- + Just add water and mix
- + Consistent results every time

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RED VELVET WAFFLE MIX - VEG

Red Velvet Waffle mix is specially formulated for preparing belgian style red velvet waffles. This instant complete mix makes dark red velvet waffles, which have rich cheesy taste and go very well with cream cheese glaze or with white chocolate. This waffle mix is formulated using 100% natural ingredients and is completely egg-free.



Baker Recipe

RED VELVET WAFFLE MIX - VEG	1000 gm
Water (cold)	850 gm

Ingredients

Wheat Flour, Sugar, Raising Agents, Salt, Milk Solids, Vegetable Oil, Cheese Powder, Permitted Flavours & Vegetable Powders.

Baking Method

1. Pre-Heat and lightly grease the waffle iron before working on batter.
2. Stir waffle mix and water together with a wire whisk for 4 to 5 minutes or until smooth.
3. Let batter stand for 2 - 3 minutes.
4. Pour about 2 / 3 cup batter onto the preheated waffle iron.
5. Cook waffles for 4 - 5 minutes at 200°C



EGG FREE

