

# WAFFLE CONE MIXES



Mixes to prepare aromatic vanilla & red velvet flavoured waffle cones

- + All natural ingredients, without preservatives
- + Ideal for restaurants & ice cream parlours
- + Simple recipe, Just add cold water
- + Produces crispy & perfectly textured cones

## WAFFLE CONE MIXES

A crispy aromatic waffle cone makes the experience of having an ice-cream more enjoyable for your customers. SwissBake introduces premium waffle cone mixes to make perfectly crispy and fine textured waffle cones that are great for serving icecream scoop or dipping in chocolate or toppings.



### WAFFLE CONE MIX - VANILLA V13295

A complete mix for preparing Crispy, golden brown, fine textured and vanilla flavoured waffle cones. Its special ingredients ensure that the cone stays crunchy for longer. Shape it up into cones or cups as you desire. Ideal for every establishment serving ice creams.

#### Baker Recipe:

WAFFLE CONE MIX - VANILLA	1000 gm
Cold Water	800 gm

#### Ingredients:

Wheat Flour, Sugar, Vegetable Shortening, Modified Edible Starch, Butter Milk, Dextrose, Nature Identical Flavourings.

### Baking Method

Blend Waffle Cone mix and water for 2 to 3 min on slow speed or mix them manually. Pour the batter on to the preheated waffle maker plate. Cook at 210°C to 220°C. Quickly remove the cooked waffle from the iron plate. Roll it around the aluminium or wooden cone roller to make a cone or shape it as required.

### WAFFLE CONE MIX - RED VELVET V13315

A convenient complete mix for preparing Crunchy, fine textured and uniquely flavoured red velvet waffles waffle cones. Its special recipe ensures that the cone remains crunchy for longer. Shape as desired into cones or cups. Ideal for every establishment looking at unique options for serving ice creams.

#### Baker Recipe:

WAFFLE CONE MIX - RED VELVET	1000 gm
Cold Water	800 gm

#### Ingredients:

Wheat Flour, Sugar, Vegetable Shortening, Cocoa, Modified Edible Starch, Butter Milk, Dextrose, Food Colourings (E129), Nature Identical Flavourings.

