

CLASSIC WAFFLE

INGREDIENT



Pillsbury™ Egg Free Waffle Mix 500 g



Water 420 g

Refined Oil 150 g



METHOD

- 1. Add the premix, water, and oil in a bowl and mix it with a balloon whisk for a minute at Speed 1.
- 2. Scrape the sides of the bowl to facilitate even mixing.
- 3. Mix for another 2 minutes at Speed 2.
- 4. Pour the batter evenly on all four chambers of preheated waffle iron heated at 180°C with the help of a ladle.
- 5. Close the lid and bake for 6-7 minutes.
- 6. Allow the dish to cool for 1 minute before garnishing with maple syrup or honey.
- 7. You could add some cut up strawberries, raspberries and some add some cream as garnishing!













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Recipe by Chef Ashian Topno