

WaffleWorld®

PREP TIME: 2 MIN COOKING TIME: 10 MIN

Enjoy these golden waffles with a crisp exterior, fluffy center, and just the right hint of sweetness—perfect with fresh fruit, a drizzle of maple syrup, or a dollop of whipped cream!

Mix Ratios for Perfect Waffles & Pancakes

Mix	Water	Yield
½ Cup Mix	½ Cup Water	~ 2 4" Waffles or 2 4" Pancakes
1 ¼ Cup Mix	1 Cup Water	~ 4 4" Waffles or 4 4" Pancakes
2 ½ Cup Mix	2 Cup Water	~ 8 4" Waffles or 8 4" Pancakes
Entire Bag	10 Cups Water	~ 72 4" Waffles or 72 4" Pancakes

Waffle Directions

1. Heat waffle iron (4-inch square waffles) according to manufacturer's instructions.
2. Whisk together waffle mix and water in a medium bowl until large lumps disappear.
3. Coat waffle iron as necessary with non-stick cooking spray.
4. Pour 1 cup of batter evenly over hot waffle iron.
5. Cook until waffle is golden brown.

Pancake Directions

1. Preheat nonstick skillet or griddle over medium heat.
2. Mix ingredients until combined
3. Pour ¼ cup batter per pancake onto skillet.
4. Cook until bubbles form and edges look set,
5. Flip and cook another 1-2 minutes.