

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Sweet Cream Pancake & Waffle Mix	2½ lb	5 lb
Water (70°F - 75°F)	4½ cups (36 oz)	2¼ quarts (4½ lb)
Butter, melted	6 Tbsp (3 oz)	12 Tbsp (6 oz)
Sugar	¾ cup (5¼ oz)	1½ cups (10½ oz)



- Use a mixer with wire whip attachment.
- Pour water into mixing bowl.
- Add Sweet Cream Pancake & Waffle Mix into mixing bowl.
- Blend on low speed\* for 1 minute.
- Stop mixer. Scrape bowl and wire whip.
- Blend on low speed\* for 1 more minute. Do not over-mix.
- Scale into greased waffle molds.
- Bake according to the table below.
- Allow waffles to cool slightly. Unmold waffles.
- Brush each side of the waffle with melted butter and dip both sides in sugar.
- Place waffles in a single layer onto a greased or paper-lined pan.
- Re-bake the waffles according to the table below or until they are golden brown.
- Allow waffles to cool slightly. Cut waffles into strips to create French Fry shape.

**PRO-TIP**

For a playful spin, serve “Waffle Fries” with “condiments” such as strawberry sauce and lemon curd to act as “ketchup” and “mustard”.

\* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
3" x 5" Silicone waffle mold	#12 scoop (2.9 oz)	350°F 8 - 10 minutes  <b>Re-bake</b> 350°F 8 - 10 minutes	375°F 10 - 12 minutes  <b>Re-bake</b> 375°F 10 - 12 minutes	51

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Baking time may vary depending on the oven and oven load.