

**BREADS AND SWEET DOUGHS No.D 025 08**  
**WAFFLES**

**Yield** 100

**Portion** 1 Each

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
253 cal	41 g	7 g	6 g	53 mg	512 mg	207 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 BAKING POWDER  
 MILK,NONFAT,DRY  
 SALT  
 SUGAR,GRANULATED  
 EGGS,WHOLE,FROZEN  
 WATER  
 OIL,SALAD

**Weight**

9-7/8 lbs  
 8-3/4 oz  
 13-1/4 oz  
 1-7/8 oz  
 12-1/3 oz  
 2-2/3 lbs  
 13 lbs  
 1 lbs

**Measure**

2 gal 1 qts  
 1-1/8 cup  
 1 qts 1-1/2 cup  
 3 tbsp  
 1-3/4 cup  
 1 qts 1 cup  
 1 gal 2-1/4 qts  
 2 cup

**Issue**

**Method**

- 1 Sift together both flours, baking powder, milk, salt, and sugar into mixer bowl.
- 2 Add eggs and water; mix at low speed about 1 minute or until blended.
- 3 Blend in salad oil or melted shortening about 1 minute.
- 4 Pour 1/2 cup batter on preheated waffle iron. Bake until steaming stops, about 3 to 4 minutes.