



# HEAVENLY WAFFLES

## ~Detailed Instructions~

Enjoy your Heavenly Waffles. Here is some info and tips that we have found to be helpful.

40% of our dry mix is yogurt, lending to their unique texture, and healthy aspects,

only 110 calories and 8 grams of protein with the addition of the egg in the mixing instructions.

**\*\*GLUTEN FREE mix\*\* add 2 eggs**

- One of the big differences between Heavenly Waffles and other pancake or waffle mixes, is that the batter is much thinner than most and cook to a light and fluffy texture. You can cook longer to make the outside crispier.
  
- **We mix them in a Vita Prep (or blender) because of the protein content, they just mix better this way **Very Important!!!****
  
- **We mix them with club soda (Le Croix, beer, champagne) anything carbonated **Very Important!!!**** and our batter holds for 4 days refrigerated, which no other waffle or pancake mix, holds more than 8 hours.
  
- We use the **Breville Smart Pro** Waffle Iron and spray iron with **Vegalene (Grid Iron) spray!!!** which has a higher smoke point, and will save the life of your iron and make cleaning easier. The spray works great on your grill too.
  
- When filling only fill 3/4 full, let sit in waffle iron for about 20 seconds before closing (batter will rise due to the club soda) this will avoid overspill.
  
- Cook on high heat for 4-5 minutes.
  
- Can make ahead, freeze and reheat in toaster for convenience.

If you have any questions give me a call or email me, again thanks for trying Heavenly Waffles.

Chef Bob Haney

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