

Belgian Waffle Mix

1 lb. dry mix (appx. 3 1/2 cups) *

2 cups cold water

Mix using a whisk until smooth. Ladle 3/4 cups onto a hot waffle grid. Allow batter to spread a little before closing lid and cook according to your waffle makers instructions.

Top with butter and syrup, fruit, nuts , whipped cream or any topping you desire.

Waffles can be stored in the fridge for up to 2 days well wrapped or frozen in a freezer bag for up to 2 months.

Items with a star behind them are available at the Countryside Co-op.