

WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name: Waffle Batter
 Prep Recipe Category: Batters
 Effective Date: 1-Dec-19
 Work Station: Prep
 Shelf Life: 3 days
 Active Time: 11 minutes
 Total Time: 15 minutes
 Yield: 4 Quarts (128oz FL)



Equipment, Cooking Utensils and Plateware

Ingredients

Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications
1	Electric Mixer With Wire Whip Attachment	1	Waffle Mix	1	Bag Carbon's Golden Malted
2	Food Container 4 qt Square Clear Container w/Lid (2)	2	Liquid Eggs	3	Cups Pasteurized
3	Measuring Cups	3	Water	2	QTS Cold tap water
4	Two Quart Pitcher	4	Butter	1	LB Melted and at room temperature

Preparation Instructions

- Place eggs and water into electric mixing bowl. On speed #1 for approximately 1 minute.
- Stir in waffle mix and continue to mix on speed #1 for approximately 2 minutes.
- Add room temperature melted butter to mixture and continue to mix for 1 minute until batter is smooth.
- Place the batter in 4 qt. square clear container.
- Cover with lid, label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD.
- Store batter @ 41F or below.

Critical Sensitivities

Storage / Holding Procedures

1	Butter is melted and at room temperature prior to use.	1	Keep refrigerated @ 41F or below.
2		2	
3		3	
4		4	