Malt Multigrain Waffle Mix





Waffle Mix

Ingredients	Volume	Grams	Percent
Insta Grains® Oat Flakes	1-3/4 cups	155	14
Insta Grains® Malted Wheat Thick Flakes	1/4 cup	22	2
Insta Grains® Rye Flour	1/4 cup	18	2
All Purpose Flour	4 cups	575	52
Maltoferm® 10001	3/8 cup	36	3
Baking Powder	2 tbsp & 1-1/2 tsp 27		2
Salt	2-1/4 tsp	14	1
Briess® Malted Milk Powder	1-1/4 cup	150	14
Vegetable Oil	1/2 cup	106	10

Method

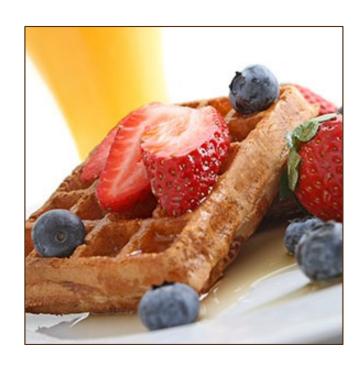
- 1. Combine flakes in blender and chop until coarse.
- 2. Mix flakes with other dry ingredients in large bowl.
- 3. Sprinkle dry ingredients with oil in stand mixer at low speed. The dry ingredients will absorb the oil and have a slightly crumbly texture.
- 4. Store dry mix in air tight container

Waffle Ingredients	Volume	Grams	Percent
Waffle Mix	1 cup	138	43.8
Eggs	1 large	57	18.1
Milk	1/2 cup	120	38.1

^{**}Optional. For crispy waffles add 2 tbsp (17 grams) vegetable oil

Method

- 1. Whisk egg, milk and mix together to form a smooth but slightly lumpy batter.
- 2. Let stand 10-15 minutes to thicken.
- Preheat waffle iron.
- Add batter to waffle iron.
- 5. Cook according to waffle iron manufacturer's recommendations. Do not over cook.



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