

Malt Multigrain Waffle Mix

Reduced cook time grains add flavor and eye appeal with no soak or precook

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.
3. Preheat waffle iron.
4. Add batter to waffle iron.
5. Cook according to waffle iron manufacturer's recommendations. Do not over cook.



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