

## Waffles on the Rise

### Description



### WAFFLES ARE ON THE RISE

Those who have travelled to the United States will be familiar with the popularity of fresh, warm waffles. Not only is it extremely popular for Americans to make home made waffles and stack them with bacon and maple syrup for breakfast or find them drizzling them with melted chocolate, nuts and ice cream for dessert, but you also find waffles on the menus at leading hotels, restaurants, cafes and markets all across America.

Over the last year the popularity of waffles has been rising worldwide, specifically within the United Kingdom and New Zealand. The word waffle being seen on dessert menus throughout the UK was the beginning of the phenomenon and now slowly but surely we have begun to see them creep onto the breakfast menus too.

Self-service waffle makers on buffet breakfast tables within hotels throughout the United States have proven to be extremely successful, and with good reason. Firstly making your own waffles is not only great fun for guests, they also provide an excellent alternative to cereals or a full, cooked breakfast. A light, hot waffle served with a variety of toppings is a great way to start any day.

Sephra provide hotels, cafes, restaurants and kiosks with commercial waffle bakers, available on free to loan agreement if sufficient volumes of â€˜just add waterâ€™™ waffle mix are purchased on an on-going basis â€“ [Call](#)

[the sales team on +44 \(0\) 1592 656 737 to discuss this offer.](#)

Waffles offer a fantastic profit margin for any catering business, as well as providing their customers with delicious low cost desserts. Sephra just add water waffle mix comes in convenient 3Kg bags and can be easily prepared to order â€“ therefor wastage is almost non-existent.

### Category

1. Products

### Tags

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5. Restaurant
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