



Dessert Equipment you need for the Christmas Markets

Description

As the holiday season approaches, Christmas markets are just around the corner. One of the best parts about visiting these festive markets is sampling the incredible variety of foods from different stalls. However, when navigating a busy, bustling crowd, having easy-to-eat treats that don't compromise on taste is essential.

At [Sephra](#), we specialise in dessert equipment and ingredients designed to make serving delicious, on-the-go treats simple and efficient. Our [machines](#) and [Luxury Mixes](#) are perfect for Christmas market vendors looking to impress their customers with minimal fuss. Here are three must-try desserts that make for easy, crowd-pleasing offerings.

1. [Waffle Balls](#): Something A Bit Different

[Waffle balls](#) are the ultimate grab-and-go treat for holiday market visitors. These fluffy, bite-sized waffles are crunchy on the outside and soft on the inside, making them perfect for filling a [Waffle Cup](#) which is easy to hold, share, and enjoy while strolling through the markets. Made with our [Waffle Ball Maker](#) and our [Luxury "Just Add Water"™ Waffle Mix](#), they're easy to prepare and guarantee consistent, delicious results every time.

Smother in [Liquid Chocolate Sauce](#) with a sprinkling of [Mini Fudge Squares](#), or drizzle with [Nutella](#). Serve in a [Ice Cream Cup](#) or [Waffle Cup](#) with a [Wooden Skewer](#) for convenience, ensuring your customers can keep exploring the market while enjoying their dessert.



2. [Waffle on a Stick](#): A Fun, Instagram-Worthy Treat

[Waffles On A Stick](#) are a visual and flavourful showstopper, perfect for social media-savvy market-goers. Our [Waffles On A Stick](#) makes whipping up these treats simple, and we offer everything you need to serve them, including [Long Waffle Sticks](#), [Long Waffle Trays](#) and [Luxury Water™ Waffle Mix](#).

Offer your customers a variety of sauce options such as melted [Milk Belgian Chocolate](#), [White Chocolate & Hazelnut Liquid Chocolate Sauce](#), [Lotus Biscoff Spread](#) and more. Allow them to create their own with a selection of Toppings such as [Mini Fudge Pieces](#), [Belgian Chocolate Shavings](#), [Mini Marshmallows](#), [Honeycomb Chunks](#) and more.



3. [Crepes](#): A Classic, Crowd-Pleasing Favourite

[Crepes](#) are a timeless dessert that never fails to impress. With our [Sephra Commercial Crepe Maker](#), you can prepare thin, golden crepes quickly and efficiently, keeping the line moving and customers satisfied. Made even simpler with our [Luxury “Just Add Water”™ Crepe Mix](#), your [Crepes](#) will be consistently delicious.

Fill the [Crepes](#) with our selection of [Sephra Topping Sauces](#) – a personal favourite of mine is [White Chocolate and Hazelnut](#) or a combination of [White Chocolate](#) and [Raspberry](#)! Other great fillings can be [Nutella](#), fresh fruit and whipped cream. For a savoury option, offer fillings like cheese and ham or spinach and ricotta – perfect for those who want something hearty before diving into dessert.

At [Sephra](#), we know that efficient service is key at busy Christmas markets. That’s why we offer a wide range of packaging solutions, including [Long Waffle Sticks](#), [Long Waffle Trays](#), and [Crepe Pockets](#). Our packaging makes it easy for customers to carry their desserts while keeping everything neat and mess-free.

We also stock a variety of [Sephra Topping Sauces](#) and other consumables, like [Mini Fudge Pieces](#) and [Mini Chocolate Beans](#), to make your desserts even more delicious. Whether you’re offering classic flavours or experimenting with festive combinations, our products ensure your desserts will be a hit.

This holiday season, let [Sephra](#) help you bring the magic of on-the-go treats to your Christmas market stall. With the right equipment, [Luxury Mixes](#), and delicious [Toppings](#), you’ll be ready to serve up unforgettable desserts.

Category

1. Uncategorized

Tags

1. christmas markets
2. on the go desserts
3. Waffle Maker

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