

Golden Brown Waffle Recipe

Description

Waffle Recipe



Ingredients

250g (9oz) Plain Flour, 1 Dessertspoon Baking Powder, 2 Tablespoons Caster Sugar, 1 Teaspoon Salt, 450ml (16 fl oz) Semi Skimmed Milk, 2 Eggs, 2 Tablespoons Vegetable Oil.

Preparation

1. In a large bowl, stir together flour, baking powder, sugar and salt. Add milk, eggs and oil and mix thoroughly.
2. Pour the desired amount of batter onto a hot iron or maker. Cook until golden brown.

Add Water Only Ready Mixture

Sephra has all the accessories that you need to make waffles, whether for a business, or home. Our accessories will allow you to display and serve your waffles in a hygienic, organised and attractive manner, whilst producing them quickly and efficiently. Our "Add Water Only" ready mix is one of the key accessories that we would recommend. Coming in convenient 3 Kg bags, Sephra mix is not only extremely easy to use, but also produces delicious, sweet smelling waffles every time.

One Minute Bake Time.

Specially developed with taste and baking in mind. It allows you to bake great waffles in just one minute.

No Milk, No Eggs.

Most ready made mixes require you to add eggs or milk to create great tasting waffles. Our mix only requires you to add water for great tasting waffles or crepes.

[Click here for Sephra Waffle Ready Mix](#)

Category

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