



# BRUX Waffles

Product Information & Preparation Instructions



## Product Information

All Natural Ingredients:	Flour, whole eggs, unsalted butter, sugar, salt, water, pure Madagascar bourbon vanilla extract, and yeast.
Shelf Life:	30 days refrigerated as concentrated dough. 3 days refrigerated as batter.
Preparation time:	10 minutes to mix dough, 2 hours for the dough to rise at room temperature or overnight in the refrigerator.
Cooking time:	Approximately 3 minutes.
Cooking Instructions:	Set WARING PRO Waffle Iron to 5.5 setting (or similar flip style to med-high). Ladle 5-6 ounces of batter evenly, filling all surface area. Close and flip. Bake for 3-4 minutes or until timer sounds. Bake to golden brown and serve with your favorite toppings.

## Preparation Instructions

1. Defrost BRUX at room temp until the dough is soft, and becomes the consistency of mashed potatoes.
  2. Place BRUX in large container with warm water and whole milk (*See Batter Prep Quantities*) & blend with electric hand immersion blender, **OR** heavy duty blender until smooth.
  3. Cover with plastic wrap or loose lid, & let stand at room temp for 1-1/2 to 2 hours, or until mixture has risen to 1/3 or more its original size; **OR**, let stand for 15 minutes after blending, and refrigerate overnight.\*
- \*Note: batter refrigerated overnight will thicken. Stir with small amounts of water until desired smooth and free flowing consistency. Prepared batter can be refrigerated for up to 3 days.

Yield:	3 waffles per 7oz BRUX – approx. 108 waffles per case
Equipment:	Immersion Blender, Flip-style (aka rotary) waffle iron.
Packaging:	36 seven-ounce BRUX' per case. 126 cases per palette.

### Batter Preparation Quantities:

2 BRUX	4 ounces whole milk & 8 ounces warm water
4 BRUX	8 ounces whole milk & 16 ounces warm water
6 BRUX	12 ounces whole milk & 24 ounces warm water
8 BRUX	16 ounces whole milk & 32 ounces warm water
12 BRUX	24 ounces whole milk & 48 ounces warm water
24 BRUX	48 ounces whole milk & 96 ounces warm water
36 BRUX	72 ounces whole milk & 144 ounces warm water

