



Waffle Pantry

Liege Waffle Mix

Preparation Instructions



Instructions

1 Measure Ingredients

Measure all ingredients using a kitchen scale with metric system for accuracy:

	Waffle Pantry Liege Waffle Mix	454g or 16oz
	Waffle Pantry Belgian Pearl Sugar	142g or 5oz
	Lesaffre SAF-Instant Yeast (Gold)	7g or 0.25oz
	Water (room temperature)	177ml or 6fl
	Butter (room temperature, soft)	113g or 4oz
	Egg	1 large egg

2 Combine Ingredients

Combine waffle mix, yeast, water, and egg in mixer using a dough hook for about 3-4 minutes (medium speed).

Add soft butter cut into small cubes to dough and mix a second time for 2-3 minutes (medium speed). Knead to form sticky dough.

3 Rise

Cover dough with cloth kitchen towel and allow to rise for 2-3 hours in ambient room temperature. Once the dough has risen, use a knife to poke holes into the dough.

4 Integrate Pearl Sugar and Bake

Integrate pearl sugar into the dough. Preheat Liege waffle iron (360°F or 182°C). Scoop 3.5-4.0oz dough ball, place on iron and flatten slightly. Bake for 2 to 4 minutes until golden.