



A Better Way
INNOVATIONS, LLC

WAFFLE CONE MASTER--All Flavors!				
	BATCHES			
POWDERS	x2	x3	x4	Single
Flour	800	1200	1600	400
Sugar	640	960	1280	320
Baking Pwd	2 TB & 2 tsp	4 TB	5 TB & 1 tsp	4 tsp
Corn Starch	1 TB & 1 tsp	2 TB	2 TB & 1 tsp	2 tsp
Liquid Egg Whites	1/4 Cup	1/3 cup	1/3 cup & 1 TB	2 TB
IF CINN ADD	1 TB	2 TB	3 TB	2 tea
IF CHOC. ADD PWD COCOA	1 CUPS	1.5 CUPS	2 CUPS	.5 CUP
MIX DRY TOGETHER	Decimal numbers are measured in grams (except eggs).			
Then Add:				
Water for Vanilla Only!	500	700	900	200
Water for Cinn. Only	525	785	1050	260
Water for Choc. Only	750	1125	1500	375
Eggs	4	6	8	2
Vanilla For Van/Cinn	4 tsp	1 TB	1 TB & 2 tsp	2 tsp
Vanilla For Choc	1 tsp	1.5 tsp	2 tsp	1/2 tsp
<p>It is best to sift powders while mixing. When adding liquids to powder, add one item at a time, let it mix in good. Water first, then eggs, then vanilla. Mix in blender for about 2 minutes. Let sit 5 minutes. Then cook.</p>				
COOK TIMES:	VAN	CINN	CHOC	
TEMP: 390-400	50	55	1:00	