

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cornbread & Muffin Mix	2½ lb	5 lb
Water	2 cups (16 oz)	1 qt (2 lbs)

1. Preheat waffle iron to medium heat or as manufacturer directs.
2. Use a mixer with paddle attachment.
3. Pour water into mixing bowl. Add Sweet Cornbread and Muffin Mix.
4. Blend on low speed\* for 1 minute.
5. Stop mixer. Scrape bowl and paddle.
6. Blend on low speed\* for 1 more minute.
7. Cook on lightly greased waffle iron according to the table below:



**PRO-TIP**

Sweet Corn Waffles can be topped in a variety of sweet and savory ways.

**NOTE**

Cover and store batter in a refrigerator when not in use. Stir batter before using.

\* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

SIZE	SCALE	COOK DIRECTIONS	YIELD 5 LB BATCH
6" Waffles	#8 scoop (4.2 oz)	350°F - 375°F 1½ - 2 minutes**	26

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\*\*Cook time may vary depending on waffle iron and waffle iron load.

Learn more at [jiffyfoodservice.com](http://jiffyfoodservice.com) | Contact a sales rep at [sales@jiffyfoodservice.com](mailto:sales@jiffyfoodservice.com) | 888.447.2937