

Product Information

Description

A Gluten Free mix for making delicious golden brown waffles. Just add melted butter, milk and eggs.

Certified by Coeliac UK product CUK-M-198.

Brand: Middleton Cakes & Bakes Mixes

Description: Gluten Free Waffle Mix

Pack Size: 3kg

Storage: Store in a cool dry place away from strong odours and direct sunlight

Order Code: U016A

(Internal Code: Y101 tub)



Shelf Life

Unopened - 24 months

Portion Yields

Waffle Mix	400g
Large Eggs	2
Cold Milk	425ml
Melted Butter/Liquid Margarine	90g

30 x 100g portions as sold per 3kg tub

Approximate cost: 300 x 10g = 3p*

* Based on RSP Feb 2017, cost does not include extra ingredients i.e. eggs, milk, butter/liquid margarine etc.

Features and Benefits

Easy to use, just add milk, butter & eggs.

Suitable for Vegetarians

Nutritional Information

Nutritional Information	100g as sold
Energy (kJ)	1536.6
Energy (kcal)	365.0
Fat (g)	1.8
of which Saturates (g)	0.4
Carbohydrate (g)	83.7
of which Sugars (g)	20.4
Protein (g)	3.6
Salt (g)	1.025

© Middleton Foods April 2020

Ingredients

White Rice Flour, Sugar, Maize Starch, Tapioca Starch, Potato Starch, Buckwheat Flour, Raising Agents (E341(i), E500), Salt, Thickener (Xanthan Gum), Flavouring, Colour (Annatto).

Allergens

For allergy advice see ingredients in UPPERCASE

Cooking Instructions

1. Pre-heat your waffle iron.
2. Mix together the eggs and milk and add to the waffle mix. Mix until smooth.
3. Add the melted butter slowly until incorporated into the mix. The mix will be the consistency of thick cream/custard. If it is thicker, add a little extra milk. You may find that if using liquid margarine, it will be a little thinner but this is fine. Allow the mix to stand for 5 minutes. It will thicken slightly. It is then ready to use.
4. Cook for 3-4 minutes until golden brown. Do not overfill the waffle iron. The time will vary depending on your waffle iron. The waffles are best served warm. You can reheat the waffles in an iron or a toaster.