Vegan Coffee Icing & Walnut Waffles
using VEGAN CAKE MIX

Recipe for 20 waffles

Batter:

VEGAN CAKE MIX	1.000 kg
Vegetable oil	0.300 kg
Water	0.450 kg
Total weight	1.750 kg

Mixing time: 3 – 4 minutes

Scaling weight: 0.900 kg

Coffee icing:

Icing sugar	0.500 kg
Coffee (cold)	0.080 kg
Total weight	0.580 kg

Instructions for use: Mix the ingredients with one another.

Walnuts as required

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Instructions for use:	Mix all the ingredients of the batter on medium speed and bake in the waffle iron until golden-brown.
Baking temperature:	160° C
Baking time:	15 – 18 minutes
Instructions for use:	Once cooled, top with the coffee icing and sprinkle with the walnuts.

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