



Belgian Waffles made with Baby Ruth®

Breakfast | Breakfast | All year round

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Waffles:

5 lb (full bag) Krusteaz® Professional Buttermilk Pancake Mix (or use Belgian Waffle Mix for “just add water” option)

80 fl oz (10 cups) cool water

20 oz (10) eggs

15 fl oz (2 cups) vegetable oil*

2 cups Baby Ruth® chopped Pieces

Topping:

Caramel Sauce, warmed

Whipped topping, optional

Chopped BabyRuth® Chopped Pieces



Place water, eggs, oil in mixer bowl; add pancake mix. Using a wire whip, mix on LOW speed 1 minute. Scrape bowl and whip. Change to MED speed and mix 1 minute. Do not overmix. Gently stir in Baby Ruth® chopped pieces. Scale 7.4 oz batter (two, #8 scoops) onto preheated, lightly greased 7-inch round Belgian waffle iron; close lid. Wait 10 seconds and turn over. Bake 3 minutes or until steaming stops and waffles are golden brown. Drizzle with warm caramel sauce, top with whipped cream and sprinkle with Baby Ruth® Chopped Pieces. Serve immediately.

Yields: 26-7-inch Belgian waffles