**INGREDIENT GUIDE & METHOD FOR WAFFLES**

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| **Quantity**  **Of Large Waffles** | **Dry Mix** | **Milk** | **Eggs**  **(Large Whole)** | **Vegetable Oil** |
| 4 | 330 | 1 cup | 2 | 1/3 cup |
| 8 | 660 | 2 cup | 4 | 2/3 cup |
| 12 | 990 | 3 cup | 6 | 1 cup |
| 16 | 1320 | 4 cup | 8 | 1 1/3 cup |
| 20 | 1650 | 5 cup | 10 | 1 2/3 cup |
| 24 | 1980 | 6 cup | 12 | 2 cup |
| 28 | 2310 | 7 cup | 14 | 2 1/3 cup |
| 32 | 2640 | 8 cup | 16 | 2 2/3 cup |
| 36 | 2970 | 9 cup | 18 | 3 cup |

**Method**

1) Preheat waffle iron.

2) Empty mix into bowl. Add the milk and eggs and whisk until the batter is smooth.

3) Add the vegetable oil and mix well.

4) Use batter according to directions provided by waffle iron manufacturer.