



CLOUD 9

SPECIALTY BAKERY™



Sinfully Delicious Yeast Raised Waffles

2 cups Cloud 9 All-Purpose Baking Mix
1 package of 'traditional' active dry yeast
2 cups of milk
1/2 cup of butter (melted)
1 tsp salt
1 tsp sugar
2 eggs

Dissolve yeast in 1/2 cup of warm water in a large mixing bowl and set aside until foamy (for about 10 minutes).

Add milk, butter, salt, sugar, Cloud 9 Baking Mix and eggs to the water and yeast mixture. Whisk all of these until well combined then cover with plastic wrap and refrigerate overnight.

Heat a non-stick waffle pan and use about 1/4 cup of the batter for each waffle. Then lower the lid and cook until golden, for about 4-5 minutes.
Batter will last in the fridge for one week.

Makes 10-12 standard waffles.
Serve with maple syrup and butter or any topping of your choice!

Enjoy!