

# Gluten-free Waffles



## Recipe

<b>KOMPLET Gluten- and Lactose-free Flour</b>	1,000 kg
Eggs	0,400 kg
Butter, soft	0,300 kg
Sugar	0,250 kg
Milk	1,400 kg
Salt	0,020 kg
Vanilla	0,020 kg
Gluten-free Baking Powder	0,060 kg
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Total weight	3,450 kg
Yield	17 pieces

### Process:

Mix at first butter, eggs, milk, sugar, salt and vanilla together; use a flat batter, 3 minutes on medium speed.

Add the gluten-free flour and the baking powder, mix for another 3 minutes.

### Scaling weight:

200 g batter,  
use a pipe and fill the iron  
(2 half waffles)

### Baking time:

approx. 4 minutes

### Baking temperature:

approx. 220 °C

*Bake the best with something good!*