

Chocolate Dessert Waffles



Chocolate Dessert Waffles with Egg

Ingredients	Sm. Batch		Lg. Batch	
	4" yield 6		4" yield 12	
	7" yield 1½		7" yield 3	
P & W Mix	1/2 C	72 g	1 C	144 g
Vegetable oil	1 Tbsp	14 g	2 Tbsp	28 g
Cocoa	3 Tbsp	15 g	6 Tbsp	30 g
Sugar	1/4 C	50 g	1/2 C	100 g
Milk / Water	6 Tbsp	97.5 g	3/4 C	180 g
Eggs	1		2	
Vanilla	1/2 Tbsp	7.5 g	1 Tbsp	15 g
C = cup, oz = Ounce, T = Tablespoon, t = teaspoon				

Vegan Chocolate Dessert Waffles

	Sm. Batch		Lg. Batch	
	4" yield 6		4" yield 12	
Ingredients	7" yield 1½		7" yield 3	
P & W Mix	1/2 C	72 g	1 C	144 g
Vegetable oil	1 Tbsp	14 g	2 Tbsp	28 g
Cocoa	3 Tbsp	15 g	6 Tbsp	30 g
Sugar	1/4 C	50 g	1/2 C	100 g
Water	6.5 Tbsp	97.5 g	13 Tbsp	195 g
Vanilla	1/2 Tbsp	7.5 g	1 Tbsp	15 g
C = cup, oz = Ounce, T = Tablespoon, t = teaspoon				

Instructions

- 1. For non-vegan, add egg(s), beaten, first!**
2. Add oil, vanilla, and milk or water
3. Add cocoa, sugar, and Lost Creek P&W Mix
4. Mix the ingredients. There will be lumps
5. Scrape down the sides of the bowl.
6. Allow batter to rest for 5 minutes.
7. Whisk, then repeat steps 4, 5 & 6

Follow Waffle Iron Instructions for cooking

Note: The Egg free waffle may require additional cooking time.