Recipe Name:	Waffles			
Ingredients	Portion (use these units: each, slices, cup (#scoop), oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Waffles	2 Waffles	Bake Crafters (Sysco)	1220433	2 Grains
		144/1.3 oz		

Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.

Include if applicable: Cooking details

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

Include if applicable: **Packaging information** (i.e. in an 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)

Last step should be: Serve immediately OR store in refrigerator/warmer until serving

1: Preheat oven to 400 degrees

2: Place waffles on the sheet pan evenly spacing them out

3: Place in oven for 5-8 minutes

4. Remove waffles and serve. Ensure 2 waffles per student (9-12). Ensure 1 waffle per student (K-8).

Yield:	72	
Recipe #: 12		