

# Waffles & Pancake, Waffle Cones and Crepes



*Teaming up to offer you a complete program solution!*



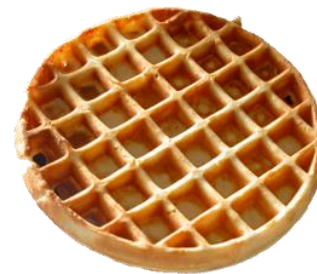
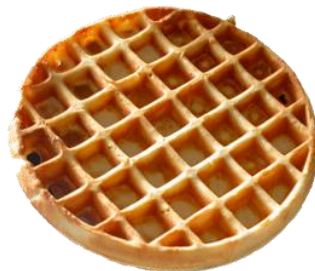
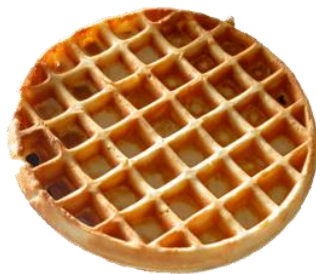

  
 Carbon's **GOLDEN** Pancake & Waffle Flour
   
**MALTED**
  
 SINCE 1937

Carbon's Golden Malted sells to over 40,000 full-service restaurants, hotels and resorts, colleges and universities and other foodservice establishments around North America through its exclusive distribution network.





# Waffles



## Carbon's Golden Malted Ready-to-Use Mix (Just add Water!)

- Packing – 6x5 lbs. = 6 bags per case, each bag is 5 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 30 waffles
- Each case of mix will yield approximately 180 waffles
- Origin: U.S.A.
- Brand: Carbon's Golden Malted



NON-GMO  
Carbon's Golden  
Malted Pancake  
and Waffle Flour –  
Just Add Water!



WAFFLE						
<u>SR. NO.</u>	<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PACKING</u>	<u>PRICE</u>	<u>SERVINGS</u>	<u>COST PER SERVING</u>
1	AWO-NON GMO	Carbon's Non-GMO Add Water Waffle / Pancake Mix	6 x 5 Lbs.	AED 500.00	180	2.78

## How to Make Waffles

### What you will need:

- 1 (5) lb. Bag of Carbon's Golden Malted Waffle & Pancake Flour
- 2.60 Liters of Water
- 450 – 500 Grams of melted Butter or Whirl
  - (\*Optional – adding butter will make the finished product have a buttery flavor, as well as more moist in texture)

### Instructions:

- Add 2.60 liters of water to a mixing bowl
- Add 1 bag of Carbon's Golden Malted Pancake and Waffle Flour
- Add 450-500 grams of melted butter or Whirl
- Stir with whip till mix is smooth and all clumps have been removed.
- Add melted butter or Whirl and whip to mix the butter evenly throughout the batter.
- Let batter stand for 15 minutes before use.
- Preheat waffle baker.
- Season waffle baker grids with 5524 – Seas 'N Kleen non-stick cooking spray.
- Once the baker is heated and ready, pour about 6 oz. of batter onto the lower grid. Let sit for a few seconds, then close the grid and rotate. Set the timer for three minutes, it will sound when the cooking cycle is complete.
- Remove with a plastic fork or tongs, DO NOT use metal utensils on the baker as it will damage the non-stick coating.



NON-GMO  
Carbon's Golden  
Malted Pancake  
and Waffle Flour –  
Just Add Water!



*Golden* **GOLDEN**  
**MALTED**

# Waffle Cones



## Carbon's Golden Malted Ready-to-Use Waffle Cone Mix *(Just add Water!)*

- Packing – 6x5 lbs. = 6 bags per case, each bag is 5 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 75 waffle cones
- Each case of mix will yield approximately 450 waffle cones
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

NON-GMO  
Carbon's Golden  
Malted Waffle  
Cone Flour –  
Just Add Water!



CONE						
<u>SR. NO.</u>	<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PACKING</u>	<u>PRICE</u>	<u>SERVING S</u>	<u>COST PER SERVING</u>
1	AWO-NON GMO	Carbon's Non-GMO Add Water Waffle / Pancake Mix	6 x 5 Lbs.	AED 500.00	450	AED 1.11



## How to Make Waffle Cones

### What you will need:

#### Full batch:

5 lbs. Carbon's Golden Malted Waffle Cone Flour  
45 oz. cold water

#### Half batch:

16 oz. Carbon's Golden Malted Waffle Cone Flour  
9-9.5 oz. water

### To prepare:

- Add 5 lbs. dry mix to 45 oz. of cold water in a large mixing bowl. (For a half batch, use 1 lb. (16 oz.) of dry mix and 9-9.5 oz. water)
- Using a wire whip, mix until smooth.
- Allow batter to stand for about 5-10 minutes before using.
- Ladle batter evenly onto grid surface and close. Set the timer for 2 minutes, wait until the timer sounds and then remove from the baker using a plastic fork.
- Place into desired roller kit or mold, form and wait until cooled and set.



Cone Baker &  
Roller Kit  
(Supplied FOC)





*Golden* **GOLDEN**  
**MALTED**

# Crepes



## Carbon's Golden Malted Ready-to-Use Crepe Mix *(Just add Water!)*

- Packing – 3x10 lbs. = 10 bags per case, each bag is 3 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 20 (12") crepes
- Each case of mix will yield approximately 200 (12") crepes
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

- ✓ *Light, fresh & delicious!*
- ✓ *Easy to prepare, only add water!*
- ✓ *Ideal for sweet or savory dishes*
- ✓ *Zero Trans Fat*
- ✓ *Non-GMO*



CREPE						
<u>SR. NO.</u>	<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PACKING</u>	<u>PRICE</u>	<u>SERVING</u>	<u>COST PER SERVING</u>
			<u>G</u>		<u>S</u>	
1	AWO CREPE MIX	Crepe Mix	10 x 3 Lbs.	AED 500.00	200	AED 2.50



Carbon's Golden Malted Crepe Mix -  
Just add water!



## How to Make Crepes

### What you will need:

1 (3 lb.) bag of Carbon's Golden Malted Crepe Mix  
(1.7 liters) of water

### To prepare:

- Add 4 cups (approximately 1 liter) of water to a mixing bowl (half the recommended amount)
- Add Carbon's Golden Malted Crepe mix (3 lb.)
- Mix thoroughly until batter is smooth – about 2 minutes
- Add remaining water (approximately 700 ml) of water
- Mix again until batter is even

Carbon's Golden  
Malted Crepe Mix -  
Just add water!



*Golden* **GOLDEN**  
**MALTED**

# Pancake



## Carbon's Golden Malted Ready-to-Use Mix (Just add Water!)

- Packing – 6 x 5 lbs. = 6 bags per case, each bag is 5 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 60 Pancakes
- Each case of mix will yield approximately 360 Pancakes
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

- ✓ *Light, fresh & delicious!*
- ✓ *Easy to prepare, only add water!*
- ✓ *Ideal for sweet or savory dishes*
- ✓ *Zero Trans Fat*
- ✓ *Non GMO*



Carbon's Golden Malted Ready-to-Use Mix (Just add Water!)



PANCAKE						
<u>SR. NO.</u>	<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PACKING</u>	<u>PRICE</u>	<u>SERVINGS</u>	<u>COST PER SERVING</u>
1	AWO-NON GMO	Carbon's Non-GMO Add Water Waffle / Pancake Mix	6 x 5 Lbs.	AED 500.00	360	AED 1.25

## How to Make Pancakes

### What you will need:

- 1(5 Lb) Bag of Carbon's Golden Malted Waffle & Pancake Flour
- 500 ml of Water
- 2 Liter of Milk
- 500 Grams Butter or Whirl (\*Optional – adding butter will make the finished product have a more buttery flavor, and a more moist texture)

### Instructions:

- Add 1 Bag (5 Lb) Mix to Water 500 ml & 2 Liters of milk to a large mixing bowl.
- Stir with whip until the mix is smooth and all of the clumps have been removed.
- Add the melted butter 500 grams and whip to mix evenly throughout the batter.
- Let batter stand for 15 minutes before use.
- Pour desired amount of batter onto a pre-heated griddle.
- Wait until bubbles begin to form on the top and the edges are just slightly brown.
- Using a spatula, lift and flip the pancake to cook the other side for about 1-2 minutes more.
- Remove from the griddle using a spatula, serve as desired.

Carbon's Golden  
Malted Crepe Mix -  
Just add water!



# Contact Us

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