

## **Waffle Cone – Waffle Bowl**

One person can easily run up to five waffle cone bakers at one time. Generally, two to three waffle cone bakers are used, at one time, by one person only.

1. Prepare waffle cone mix according to the directions on the bag. Mix with a wire whip until all waffle cone batter is dissolved and there are no lumps.
2. Using a pancake dispenser, dispense enough batter so that the batter flows to the edge of the baker but does not run out from between the baker heads.
3. Close the lid of the baker.
4. Dispense batter on to the second waffle cone baker and close the lid. In about 45 seconds the first cone will be baked. Open the lid, remove the baked waffle from the baker and place it on the counter top.
5. Fill the first waffle baker with batter and close the lid.

For a Waffle Cone:

1. Fold about  $\frac{1}{4}$  of the baked cone over on top of itself and place your finger squarely in the center of the flat line formed when the cone is folded over.
2. Pinch the edge where your finger is very tightly and roll around that point, making a small cone.
3. Open the top of the cone to about 3 inches.
4. Set the cone with the joined side down on a tray to cool.
5. Repeat the process for up to five waffle cone bakers at once. Be sure to always refill the waffle cone baker before rolling the cone.

\*For a Waffle Bowl:

1. Remove the baked waffle from the baker and place it on top of the bowl mold.
2. Fill the baker and close the lid.
3. Mold the bowl.
4. Continue the process with other bakers.