



# Practical tips for baking waffles and pancakes



**1** Always make sure that all your ingredients are at room temperature before you make and use the dough!

**2**

Sieve your flour to avoid lumps in your dough.



**3**

Weigh all your ingredients correctly.



**4**

Your waffle maker heats up fastest when closed.



**5**

Apply a little oil to your baking plates before each use, even if your waffle plates have a non-stick coating.

**6**

Close your waffle maker immediately after adding the dough. This way you will get a waffle that has the same colour on both sides.

**7**

Use the electronic timer and respect the baking time. If you open your waffle maker too quickly, the dough will stick to the plates. In our recipes, we only give an indicative thermostat position and baking time.



**8**

With our FRITEL waffle fork you can easily remove your waffles without breaking them.



**9**

Leave your waffles on a grid in order to avoid condensation.



**10**

Store soft waffles in a plastic box or bag. Hard waffles should be kept in a tin box.



**11**

Baked waffles can be frozen. Pack them carefully to prevent ice from sticking to them. Information about how long or how to freeze them depends on the type of waffle.

RECIPES

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