

OLD-FASHIONED BLUEBERRY WAFFLE

Crispy, fluffy waffles paired with juicy, fresh blueberries

INGREDIENTS

- Old Fashioned Blueberry SNB Muffin Batter (#10199043)
- Vanilla Chantella™ Whipped Topping (#10229717)
- Blueberry Sauce
- Blueberries



PREP DIRECTIONS

1. Store batter frozen or at 0°F or below.
2. Thaw in cooler (38-45°F) for 12 hours or overnight.
3. For best results, re-seal and return the thawed batter to the refrigerator immediately after use.
4. Use thawed product within (3) days.

BAKING DIRECTIONS

- Spray waffle iron with pan release.
- Using a #6 scoop, place a level portion of batter onto the hot Belgian waffle iron.
- When done, remove the waffle from the waffle iron and drizzle with blueberry sauce.
- Pipe dollop of Chantella on top and garnish with fresh blueberries.