



MICKEY WAFFLES!

How to make these Disney classics from the comfort of home

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INGREDIENTS

- 2 Eggs
- 1 1/4 cups of milk
- 4 tablespoons of melted butter
- 2 teaspoons of vanilla extract
- 2 tablespoons of sugar
- 2 cups of Carbon's Golden Malted Flour

PREP TIME

- Prep | 15 m
- Cook | 5 m
- Ready in | 20 m
- Servings | about 8

PROCEDURE

01

Whisk the 2 eggs together with the milk. Then pour in the melted butter and vanilla. Whisk it until just combined.

02

Pour in the Carbon's Golden Malted Waffle and Pancake Flour along with the sugar. Mix that all together until just combined. Do not over mix.

03

Preheat your waffle iron. Let the waffle mixture rest while your iron is heating up. Once it is heated, spray the iron with cooking spray.

04

Pour the batter onto the hot waffle iron. Let it cook for about 3-5 minutes. Cooking times will vary per waffle iron.