INTRODUCING









PROOF & BAKE CROFFLE

Discover our latest innovation: using our award-winning croissant dough—our new Croffle dough comes pre-cut and rolled, and simple to prepare. Just let rise overnight and bake in a waffle iron. This exciting cross between a croissant and a waffle is a delicious mix of flaky inside and crispy golden outside. Serve with your favorite waffle toppings from sweet to savory, the possibilities are endless!



PREPARATION INSTRUCTIONS:

- Proof Croffle dough overnight
- Heat waffle iron on medium temperature setting
 - Place the croffle dough in the center of heated waffle iron and close waffle iron, pressing gently. Bake croffle for about 5 to 5 ½ minutes until golden and crisp. Core temperature should reach 210° F
 - Plate, customize with sweet or savory toppings, and serve. Voila!

