



**Kellogg's® Eggo® Froot Loops® Waffles Made With 17g Whole Grain
Bulk Waffle Heating Instructions**

CONVECTION OVEN (LOW FAN) INSTRUCTIONS

Quantity: 24 pieces

Total cook time: 7 minutes

Hot hold time: 20 minutes

1. Arrange 24 FROZEN pieces of the waffles evenly on a parchment-lined full sheet tray. Do not overlap waffles more than ½ inch. Set the tray aside to thaw, 10 minutes.
2. Preheat the convection oven to 375°F. Use the combi oven setting with dry heat—No moisture.
3. Place the tray in the oven for 7 minutes and do not flip the waffles during baking.
4. Serve right away or once heated through, place 32 waffles into a 2-inch hotel pan, transfer to the hot box, uncovered. Hold at 160°F for 20 minutes.

CONVENTIONAL OVEN INSTRUCTIONS

Quantity: 24 pieces

Total cook time: 10 minutes

Hot hold time: 20 minutes

1. Arrange 24 FROZEN pieces of the waffles evenly on a parchment-lined full sheet tray. Do not overlap waffles more than ½ inch. Set the tray aside to thaw, 10 minutes.
2. Preheat conventional oven (dry heat/no air) to 375°F.
3. Place the tray in the oven for 7 minutes. Rotate the pan and continue cooking for an additional 3 minutes.
4. Serve right away or once heated through, place 32 waffles into a 2-inch hotel pan, transfer to the hot box, uncovered. Hold at 160°F for 20 minutes.






FLAT TOP GRILLING INSTRUCTIONS

Quantity: 2 pieces (1 Serving)

Total cook time: 5 minutes

Hot hold time: Not recommended

1. Heat the flat top grill to 350°F.
2. Place two pieces of the waffles on the preheated flat top (no butter).
3. Cook one side for 2 ½ minutes, flip, and cook for another 2 ½ minutes.
4. Serve right away. Not recommended to hold in the hot box.

<p style="text-align: center;"><u>Convection Oven</u></p> <ol style="list-style-type: none"> 1. Thawed 2. Cooked 	<p style="text-align: center;">1.</p>  <p style="text-align: center;">2.</p> 
<p style="text-align: center;"><u>Conventional Oven</u></p> <ol style="list-style-type: none"> 1. Thawed 2. Cooked 	<p style="text-align: center;">1.</p>  <p style="text-align: center;">2.</p> 
<p style="text-align: center;"><u>Flat Top Grill</u></p> <ol style="list-style-type: none"> 1. Thawed 2. Cooked 	<p style="text-align: center;">1.</p>  <p style="text-align: center;">2.</p> 