

Waffles-Top 10 Toppings

There is nothing like a warm serving of perfectly cooked and tasty waffles for breakfast. Whether you make your own or purchase our high quality ready to serve; all you need is the perfect topping.

There are over a hundred different kinds of waffle toppings. Most of these toppings are made with a combination of one or more ingredients such as cream and fruit, mayo and ham or chocolate syrup and peanut butter.

Offering different toppings to your customers will increase the chance of selling this delicious and profitable item. Whether they want their waffle sweet or savoury, there is surely a waffle topping that will suit everyone's food preferences.

#10- TOASTED NUTS

Lightly toasted nuts with brown sugar and butter over a warm waffle is truly a treat, also drizzle with honey or maple syrup for a sweet and filling meal. Sprinkled over a scoop of ice cream is popular too.



- # 11660 Sliced Almonds
- # 11655 Slivered Almonds
- # 11698 Pecan Halves
- # 11697 Pecan Pieces
- # 11735 Walnut Pieces
- # 08666 Roasted Whole Cashews with Salt

#9- CHEESE

The most popular cheese used for a waffle dish is cheddar cheese. The cheese is often grated on top of the waffle until it slowly melts. The waffle will then act as a sponge, absorbing the rich flavour of the cheese.



- # 20590 Shredded Cheddar
- # 20671 Shredded Mozzarella
- # 20531 Shredded Monterey Jack
- # 20781 Shredded Asiago
- # 20768 Sliced Swiss Cheese
- # 20766 Sliced Cheddar Cheese
- # 20642 Sliced Blue Cheese



#8- BACON

It's crispy, flavourful and goes well with waffles! Combining bacon with other ingredients such as mayonaise, tomatoes, cheese or ranch dressing will really give your waffles an exceptional flavour.



- # 27136 Peameal Bacon
- # 27126 Bacon Layer 16/18
- # 27143 Bacon Ends

#7- BLUEBERRIES

Blueberries over waffles are both delicious and healthy. This fruit is a rich source of vitamins, nutrients and antioxidants. Good to have on a menu with more and more patrons asking for healthy choices. Combine with fresh whipped cream.

- # 37830 Frozen Blueberries
- # 12794 Blueberry Jam - Individual
- # 44126 Whipping Cream



#6- BUTTER

Using butter as a waffle topping is a classic. It provides a creamy goodness to the waffle without overpowering its taste. Butter can also be combined with other ingredients such as honey or syrup.

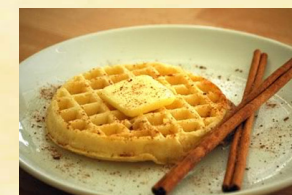


- # 44121 Butter Patties (Salted)
- # 33528 Butter Balls
- # 44130 Whipped Butter

#5- CINNAMON

Cinnamon provides a distinct flavour that goes perfectly well with waffles. It is even better when a spoonful of cream is added to complement the strong flavour of cinnamon. Combine with fresh or sauteed apples or peaches.

- # 13925 Cinnamon Sticks
- # 13920 Cinnamon Ground
- # SPO Cinnamon Dessert Topping



#4- PEANUT BUTTER

Peanut butter by itself is already a sweet treat; imagine the flavour explosion when added to your waffle? It will surely make everyone's mouth water with delight. Combine with chocolate syrup, honey or jam.

- # 12880 Peanut Butter -Individuals
- # 12787 Honey - Individuals
- # 12812 Strawberry Jam - Individuals
- # 12822 Raspberry Jam - Individuals



#3- STRAWBERRIES

Strawberries are a delicious waffle topping. The sweet, tangy and slightly sour taste of strawberries can complement the creamy flavour of waffles. Fresh, frozen, sliced with sugar or dipped in chocolate, it's all good. Add a little whipped cream or maybe ice cream for a refreshing treat.

- # 11256 Strawberry Topping
- # 37855 Frozen Strawberries
- # 47130 Strawberry Ice Cream
- # 47101 Vanilla Ice Cream

#2- BANANA

Banana is a very popular waffle topping. The sweet taste of bananas truly adds a fruity flavour to the waffle but to make this topping even more heavenly, here is a recipe for a quick and easy warm banana topping. Top with brown sugar.

- # 09603 Brown Sugar
- # 14261 Vanilla Extract (white)

Butter Pecan Banana Waffle Topping

INGREDIENTS

- 1/4 c. butter
- 3/4 c. brown sugar
- 1 t. cinnamon
- 1/4 t. nutmeg, optional
- 2 bananas, quartered lengthwise and sliced
- 1 c. chopped pecans
- 1 1/2 t. vanilla or maple extract



DIRECTIONS

Melt butter in a skillet over medium heat. Stir in brown sugar, cinnamon and optional nutmeg. Cook about 2-3 minutes, until bubbles form and it begins to take on a melted caramel consistency. Stir in bananas and pecans. Cook an additional 3 minutes, stirring frequently. Remove from heat and stir in vanilla or maple extract. Cool to room temperature. Keeps well, for about 2-3 days refrigerated.

#1- CHOCOLATE

Among all the toppings available for waffles, chocolate remains the most popular and the favourite for people of all ages. It can be combined with fruit like blueberries, raspberries, strawberries or bananas. Of course, you can also enjoy chocolate with waffles all on its own.

- # 11220 Chocolate Syrup Premium
- # 11226 Chocolate Topping
- # 11227 White Chocolate Topping
- # 47102 Chocolate Ice Cream
- # 09063 Chocolate Slab Semi-Sweet
- # 09050 Chocolate Chips



Waffles that we offer:

- #34266 Round Plain Waffles
- #04635 Waffle and Pancake Mix (Just add water)
- #04633 Waffle and Pancake Mix (Original)

- #11374 Pure Maple Syrup
- #11365 Thick Pancake (Waffle) Syrup
- #11364 Individual DIET Pancake (Waffle) Syrup



659 Justus Dr. Kingston ON K7M 4H5 Tel: (613) 384-5331 or 1-800-267-2596
Fax: (613) 384-9290 www.findlayfoods.com