



WAFFLE TACO ROLL

Sweet, crispy, and brilliantly unique — this Waffle Taco Roll is a game-changer! With its golden, pillowy texture and perfect waffle crunch, it's the ultimate fusion of comfort and creativity. Cooked to perfection in a waffle iron, then split open to create the signature taco shape, it's ready to be loaded with all your favorite toppings.

Yield: 2 Tacos

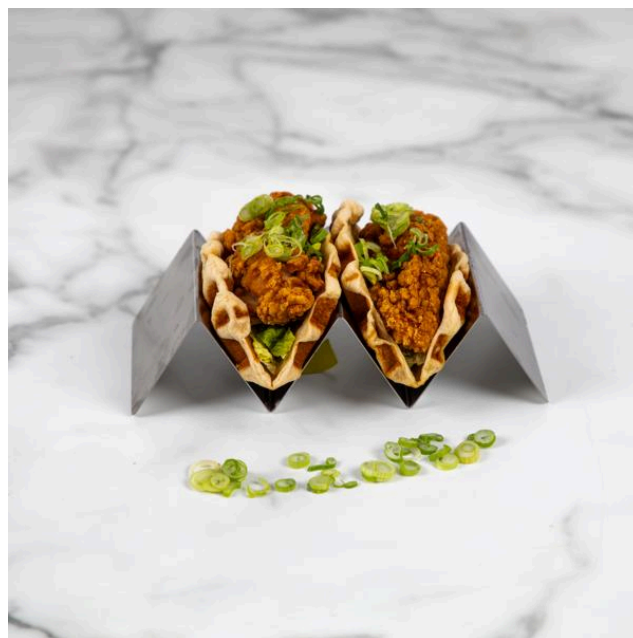
INGREDIENTS

RICH'S SIMPLY SWEET YEASTY DIAMOND ROLL DOUGH
(#29120)

Toppings of choice

DIRECTIONS

- 1 Place the frozen dough on a parchment-lined sheet pan and spray with vegetable oil. Top sprayed dough with a second dough.
- 2 Cover with plastic wrap and place in the refrigerator to thaw, about 12 to 38 hours.
- 3 Preheat a waffle iron to 375 to 400 degrees and spray with oil.
- 4 Place the proofed dough in center of the iron and cook until golden brown, approximately 1½ to 2 minutes.



- 5 Allow the waffle roll to cool, split open and create the signature waffle taco.
- 6 Add toppings of choice, serve, and enjoy!