

## Ingredients for egg waffles

90 g	(3 oz)	butter
200 g	(1½ cups)	plain (all-purpose) flour
75 g	(⅓ cup)	caster (superfine) sugar
¾ tsp		baking powder
¾ tsp		vanilla sugar
300 ml	(1¼ cups)	milk
1		egg, lightly beaten

## Method for egg waffles

1. Melt the butter in a microwave or a saucepan, but don't let it brown. Leave it to cool slightly.
2. Mix the dry ingredients in a bowl.
3. Gradually whisk in the milk and the melted butter.
4. Whisk in the beaten egg to form a smooth batter.
5. Leave the batter in the fridge for 30 minutes or overnight before frying.
6. Preheat your waffle iron. (Usually there is a pilot light which will go out when the waffle iron is up to temperature.)
7. Pour about 4-6 tablespoons of batter on the middle of the lower plate and close the lid. Press the lid for a few seconds so that the batter is spread evenly. (Do not press during the whole process as this will prevent the waffle from rising.)
8. Fry for about 1-2 minutes until the waffle is golden brown.
9. Serve the waffle while still hot.

## Ingredients for crispy waffles

30 g	(2 tbsp)	butter
240 ml	(1 cup)	whipping cream
125 g	(1 cup)	plain (all-purpose) flour, sifted
¾ tsp		baking powder
pinch		salt
150 ml	(10 tsbp)	cold sparkling mineral water

## Method for crispy waffles

1. Melt the butter in a microwave or a saucepan, but don't let it brown. Leave it to cool slightly.

2. Whip the cream until it forms soft peaks.
3. Fold in the flour, baking powder and salt.
4. Add the cold sparkling water and then finally the melted butter. Mix to produce an even batter.
5. Preheat your waffle iron. (Usually there is a pilot light which will go out when the waffle iron is up to temperature.)
6. Pour about 4-6 tablespoons of batter on the middle of the lower plate and close the lid. Press the lid for a few seconds so that the batter is spread evenly. (Do not press during the whole process as this will prevent the waffle from rising.)
7. Fry for about 1-2 minutes until the waffle is golden brown.
8. Serve the waffle while still hot.

### **Serving suggestions**



1. Jam and lightly whipped cream or ice cream is the most popular way of serving waffles. (The photo above shows egg waffles with [cloudberry](#) jam.)



3. Waffles are also nice with fresh fruit and cream. (If the fruit needs some sugar, use demerara sugar with crispy waffles.)

