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## Recipe:

Belgian waffles

## Ingredients:

168 g flour  
1 x teaspoon baking powder  
2 x tablespoons sugar  
1 x pinch of salt  
1/2 x teaspoon ground cinnamon  
1 x egg  
250 ml milk  
50 g butter  
1/2 x teaspoon vanilla extract  
1 x butter for greasing the baking dish



## Difficulty:



## General description and procedure:

- Take the milk out of the refrigerator and heat it until lukewarm. Add the butter to the warmed milk and let it melt inside for enough time to dissolve.
- In a bowl, combine the baking powder, flour, salt, and sugar. You can also add ground cinnamon to the listed ingredients. Mix all the ingredients well.
- Separate the egg whites and yolks. Beat the egg whites until stiff peaks form.
- Mix the egg yolks with the melted butter and the milk mixture along with the vanilla extract. Pour the mixture into the bowl from step 2 and mix well to avoid lumps. Gently fold in the beaten egg whites.

- Preheat the waffle iron and lightly grease it with melted butter. You can apply the butter using a brush. Pour the prepared batter into the hot waffle iron, ensuring the batter fills slightly below the edge of the iron. The waffle is done when it turns golden brown.

**The baked waffle can be served with honey, fruit or jam.**