

# Belgische Frühstückswaffeln

## Ingredients

- 250 gms Mehl
- 1 tbsp Zucker
- 2 1/2 tsp Backpulver
- 1/4 tsp Salz
- 4 Eiweiss
- 4 Eigelb
- 375 ml Milch, auf Raumtemperatur
- 6 tbsp butter
- 2 tsp Vanille-extract

## Instructions

1. Preheat Belgian waffle iron.
2. In a bowl whisk together flour, sugar, baking powder, and salt.
3. In another bowl, beat the egg whites with an electrical mixer until soft, glossy peaks form.
4. In a third bowl, beat or whisk together the egg yolks, milk, butter, and vanilla.
5. Add milk mixture to flour mixture and mix just until combined.
6. Fold in the egg whites.

## Summary

**Yield:** 6

**Source:** Lou Seibert Pappas [On the web here](#)

**Prep Time:** 45 minutes

**Category:** Breakfast

**Cuisine:** American

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7. For each waffle, spoon or pour about 1 cup batter onto the hot iron. Close the lid. Bake until golden brown, about 4 minutes, depending on. Remove with a fork to a warm plate.

Serve at once or keep warm on a baking sheet in a 200°F oven.

If desired top with

- 3 cups berries, 1 cup whipped cream (or plain yogurt, or sour cream) and 3 tbsp raw sugar.
- just powdered sugar
- Maple Syrup, your favorite Jam or even Nutella

This waffle doesn't taste well with non-sweet toppings. (At least I haven't found any yet;-)