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.

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

Summary

Yield: 6 Source: Lou Seibert Pappas <u>On the</u> web here Prep Time: 45 minutes Category: Breakfast Cuisine: American

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- 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;-)