

Bubble waffle recipes

RECIPE 1

Ingredients

- 1 cup all-purpose flour
- 1 tsp baking powder
- 1/2 tbsp tapioca starch
- 1 tbsp custard powder
- 2 large eggs
- 2/3 cup granulated white sugar
- 2 tbsp evaporated milk
- 150 ml water
- 1 tbsp vegetable oil
- 1 tsp vanilla extract

Instructions

1. In a large bowl, add all ingredients and mix with a whisk until only very small lumps remain. Set batter in fridge for one hour.
2. Read the instructions of the bubble waffle maker and use it accordingly. Pre-heat each half of the waffle pans on medium-high heat until hot (about 1-2 minutes).
3. Lightly brush each pan with vegetable oil or butter. Turn heat to medium
4. Pour 3/4 cup of the batter into the middle of the egg waffle pan and then immediately flip pan, making sure to hold pan together tightly so it doesn't leak. Cook for 2 minutes, then flip to other side and cook for 2 minutes. The egg waffle will now require one more cook on each side. Timing may vary depending but regular needed 2 more minutes on each side. (Your first waffle will likely still be pale yellow and may have cooked unevenly. Like the first pancake, this is your throwaway one. The ones after should look light brown when they are finished.)
5. Remove the side of the waffle maker the finished egg waffle is clinging to, and hold it above a plate with the waffle upside down. Using a chopstick or spoon, gently loosen it from the waffle maker, starting on the top edge, using gravity to help it release. It will start to curl as it falls off and you should be able to get it out in one piece (except for the first waffle).
6. Repeat with the remaining batter (re-greasing waffle maker first) and then serve immediately.

RECIPE 2

Ingredients

(makes approx. 2 bubble waffles)

- 1 cup of cake flour
- 1/2 cup organic cane sugar
- 1 tsp. baking powder
- 1 tsp. oil
- 2 large eggs
- 1/3 cup filtered water
- vanilla extract, splash

RECIPE 3

Ingredients

- 6 egg whites, beaten to stiff peaks
- 3 egg yolks
- 3/4 cup granulated sugar
- 6 tablespoons butter, melted
- 1 tablespoon vanilla
- 3/4 cup milk
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon kosher salt
- 1 1/2 teaspoons baking powder
- 1 1/4 cup cake flour

Instructions

1. In the bowl of your stand mixer, fitted with the whisk attachment, beat the 6 egg whites on high speed until stiff peaks form. Set aside.
2. In a large bowl whisk together egg yolks, sugar, butter, vanilla, and milk until smooth. Mix in the cinnamon, salt, and baking powder until combined. Finally mix in the flour until no lumps remain.
3. Fold half of the egg whites into the mixture until combined, and then gently fold in the remaining egg whites.
4. Preheat the waffle iron. Fill the waffle iron with a scant cup of batter, spreading the batter out so it's completely covered. Close the lid on the maker and cook for 5 minutes. Remove the waffle from the plate when it's lightly browned. The longer you cook the waffle, the crispier it will be.

Bubble waffle recipes toppings

Waffles can be sweet or savory. If cooked properly, they have a crunchy outer crust and a light and fluffy inside. The really fun thing about waffles is that their nooks and crannies which get filled with all of the delicious toppings that get added.

There are lots of popular toppings like syrup that everyone knows about, but there are a lot of other toppings that taste really good even though people might not think so.

So here is a list of waffle toppings, some popular, some not so much. Some are sweet, some are savory and some are a little of both. There are surprises on this list, but all of them are pretty good.

Any Flavor can be used!

Sweet waffle toppings

Topping	Notes
Ice Cream	Make it even more special with some whipped cream and hot fudge for a waffle sundae.
Peanut Butter	Crunchy or smooth, add one tablespoon.
Fresh Fruit	Any type of fresh fruit chopped into bite-sized pieces. Add whipped cream if desired.
Whipped Cream	
Chocolate Chips	Sprinkle a few on right after toasting.
Marshmallows	Put on the waffle when it's still warm and the marshmallows will start to get soft.
Peanut Butter and Jelly	
Syrup	
Butter	Spread a tablespoon of butter over the top of the waffle.
Powdered Sugar	Sprinkle on a light coating of the sugar.
Frosting	Spread on a tablespoon of any type.
Peanut Butter and Banana	One to two tablespoons of peanut butter and 1/2 a banana sliced on top.
Honey	Drizzle honey all over the top.
Cinnamon Sugar and Butter	Mix cinnamon and sugar and sprinkle on top of a butter covered waffle.

Topping	Notes
Flavored Powdered Sugar Glaze	Stir powdered sugar with a little bit of water and flavoring and drizzle over waffle.
Chopped Candy Bars	Chop up a favorite candy bar and sprinkle some on top.
Maple Butter	Use one to two tablespoons on top.
Pie Filling	Spoon two to three tablespoons of pie filling on top.
Almond Butter	A nice substitute for people who can't eat peanut butter.
Pudding	Two to three tablespoons
Yogurt	Two to three tablespoons on top.
Nutella	Two to three tablespoons of this chocolate hazelnut spread.
Lemon Curd	Two to three tablespoons on top.
Jam	Two to three tablespoons on top.
Fruit Coulis	This fruit sauce is a cross between jam and syrup and is made with fresh fruit.
Melted Candy Coating	Dip part of the waffle into candy coating, wait for it to set.
Vanilla Sauce	Pour two to three tablespoons on top.
Caramel	Pour two to three tablespoons on top.
Fruit Salsa	Two to three tablespoons on top.
Hot Fudge Sauce	One to two tablespoons on top.
Bananas Foster	Prepare the banana fosters and then put them on a waffle.
Chopped Nuts	Sprinkle chopped nuts on top of the toasted waffle.
Streusel	Mix together some oats, brown sugar and cinnamon for a quick streusel topping.
Fruit Compote	Put 2 - 3 tablespoons of compote on top.
S'mores	Sprinkle graham cracker crumbs, add melted chocolate and marshmallow fluff.
Apple Butter	Spread 2 - 3 tablespoons on top of waffle.

Savory waffle toppings

Topping	Notes
Pizza	Add pizza sauce, pepperoni and cheese and place under broiler until cheese is melted.
Cheese	Add cheese of your choice.
Turkey & Cheese	Layer turkey and cheese and place under the broiler until cheese is melted.
Fried Chicken	Chop up some fried chicken and sprinkle on top.
Avocado	Add thin slices of avocado.
Scrambled Eggs	Scramble some eggs and top waffle.
Taco Meat	Add taco meat and some cheese, lettuce and tomato.
Sausage and Peppers	
Bacon and Eggs	Layer cooked bacon and eggs cooked any way on top.
Salsa	One to two tablespoons on top.
Cream Cheese	One to two tablespoons on top.
Cream Cheese and Lox	Spread a couple tablespoons of cream cheese on the waffle and top with slices of lox and onion.
Tuna Salad	Place some lettuce leaves on the waffle then add a scoop of tuna salad.
Macaroni & Cheese	Top with one scoop of the mac & cheese.
Sauteed Mushrooms	Sauteed mushrooms in butter and garlic until tender.
Refried Beans	Spread 2 - 3 tablespoons of beans over waffle.
Crab Salad	Place some lettuce leaves on the waffle then add a scoop of crab salad.
Chicken Salad	Place some lettuce leaves on the waffle then add a scoop of chicken salad.
Caramelized Onions and Cheese	Save some of the onions that were made for French onion soup and try them on a waffle. Melt some cheese on top.
Waffles Benedict	A slice of Canadian bacon, a poached egg and top with hollandaise.
Pork Barbecue	
Reuben	Thousand Island dressing, sliced corned beef, sauerkraut and some Swiss cheese, then under the broiler until cheese is bubbly.

Topping	Notes
Shrimp Salad	Lettuce and a dollop of shrimp salad.
Pesto	One to two tablespoons on top.
Baked Beans	
Sauteed Spinach	Saute some spinach in a little butter and give a squeeze of lemon.
Dahl	A delicious Indian condiment made from lentils and spices.
Chopped Liver	Spread 2 - 3 tablespoons on top.
Nacho Cheese	
Pate	Good with sliced cornichon pickles too.
Marinated Feta and Olives	Chop up some of this mixture for a nice salty topping.
Bruschetta	Chop tomato, onion and basil and add balsamic vinegar.
Olive Tapenade	Spread 2 - 3 tablespoons on top.
Bechamel Sauce	
Honey Mustard	
Mint Chutney	An Indian condiment.
Raita Sauce	An Indian cucumber sauce.
Mango Chutney	A savory fruit spread.
Pickled Onions	
Garlic Aoili	
Roasted Garlic	Roast an entire garlic bulb and spread the garlic on the waffle.
Giardiniera	A mixture of pickled vegetables that can mild or spicy.
Hummus	Spread 2 - 3 tablespoons of this chickpea spread on top.
Sweet Chili Sauce	
Pimento Cheese	
Beer Cheese Spread	
Egg Salad	Place some lettuce leaves on the waffle then add a scoop of egg salad.
Watercress Sandwich	Slice a hard-boiled egg, add some watercress and a little bit of mayonnaise.
Chili	Spoon some leftover chili onto a waffle and add some cheese.

Topping	Notes
Blue Cheese Crumbles	
Cucumbers	Slice some fresh cucumbers on top.
Marinated Sun-dried Tomatoes	Chop up some sun-dried tomatoes marinated in oil and spread on top of waffle.
Marinated Artichokes	Chop up some artichokes marinated in oil and spread on top of waffle.
Meat Sauce	Spoon leftover meat sauce on top.
Thanksgiving Leftovers	Sliced turkey, mashed potatoes, stuffing and gravy.
Flavored Butters	
BLT	Crispy bacon, lettuce, tomatoes and a little bit of mayonnaise.
Sloppy Joes	Spoon some sloppy joe filling on top.
Cesar Salad	
Smoked Fish Spreads	Spread 2 - 3 tablespoons of fish spread on waffles
Garlic Cheese Spread	
Goat Cheese and Dried Cranberries	Sprinkle the ingredients on top and then drizzle a little bit of olive oil on top.
Roast Beef and Gravy	Add sliced roast beef covered in gravy on top of a waffle.
Pico de Gallo and Guacamole	A spoon of each with some cilantro sprigs on top.
Monte Cristo	Mayonnaise, mustard and ham slices topped with gruyere cheese and put under the broiler until cheese is melted.