

Rezepten/ Recipes waffle maker





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Recipes

There are two ways to prepare basic waffle; an easy and quick way and a more extensive way. Both are described below.

Ready-made cake mix

You can use a ready-made cake mix from the supermarket for preparing the waffle, such as neutral cake mix, chocolate cake mix, vanilla cake mix, muffin mix etc. The dough should be prepared according to the description on the packaging. Consequently, add the dough to a piping bag and fill each mold with a tuft of dough. Not too full, the dough will rise during the baking process! A general guideline that could be followed is 3 to 5 minutes preparation time per batch of waffle. You can use a toothpick or skewer to check the progress of the cakes pops.

Self-made cake mix

There are several options when it comes to preparing your own basic waffle.

Neutral waffles

Ingredients

- 190 grams flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 120 grams butter
- 225 grams sugar
- 1 small bag of vanilla sugar
- 2 eggs
- 225 ml. milk

Put the butter and sugar in a bowl and beat it with a mixer until it is light and creamy. Add the eggs and the vanilla sugar and blend it well. Consequently add the flour, the baking powder, the salt and the milk. Blend well with the mixer. Fill each mold with about 1 tablespoon of batter. Bake the waffle for 4 to 5 minutes. Use a toothpick or skewer to check the progress of the waffles.

Lemon waffles

Ingredients

- 60 grams butter, softened
- 110 grams sugar
- 1 teaspoon lemon peel
- 1 egg
- ½ teaspoon lemon extract
- 95 grams flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- dash of salt
- 3 tablespoons milk
- 1 tablespoon lemon juice

Put the butter and sugar in a bowl and beat it with a mixer until it is light and creamy. Add the lemon peel, eggs and the vanilla sugar and blend it well. Consequently add the flour, the baking powder, baking soda, the salt, the milk and the lemon juice. Blend well with the mixer until it is smooth. Fill each mold with about 1 tablespoon of batter. Bake the waffle for 4 to 5 minutes. Use a toothpick or skewer to check the progress of the waffles.

Whole grain waffles

- 175 gram plain flour
- 100 gram rolled oats
- 40 gram firmly packed light brown sugar
- 2 tbsp wheat germ
- 4 tsp baking powder
- 1 tsp ground cinnamon
- Pinch fine salt
- 2 large eggs
- 375 ml milk
- 55 gram unsalted butter, melted
- 65 ml groundnut or walnut oil
- Maple syrup

Preheat the waffle iron.

Whisk the flour with the oats, sugar, wheat germ, baking powder, cinnamon, and salt in a medium bowl. In another medium bowl, lightly whisk the eggs, then add the milk, butter, and oil.

Gently stir the wet ingredients into the dry ingredients with a wooden spoon or whisk, to make a batter. Take care not to over work the batter, it's fine if there are a few lumps.

Pour 85 to 125ml of batter per waffle and cook until the outside of the waffle is crisp and inside is cooked through, 3 to 5 minutes. Repeat with remaining batter. (The time varies depending on the size and spread of a waffle iron). Serve warm with maple syrup.

Chocolate waffle

- 200 gram plain flour
- 50 gram sugar
- 45 gram cocoa powder
- 1 tsp baking powder
- 1 tsp salt
- 0,5 tsp bicarbonate of soda
- 3 eggs, beaten
- 60 gram unsalted butter, melted and slightly cooled
- 1 tsp vanilla essence
- 450 ml buttermilk at room temperature
- 125 gram chocolate chips
- Vegetable spray for the waffle iron

Preheat waffle the iron.

Combine the flour, sugar, cocoa powder, baking powder, salt, and baking soda in a medium bowl. In another bowl beat together the eggs, melted butter and vanilla. Add the buttermilk.

Stir the wet ingredients into the dry and then add the chocolate chips, and stir until well combined. Allow to rest for 5 minutes.

Ladle the recommended amount of waffle batter onto the centre of the iron. Close the iron top and cook until the waffle is crispy on both sides and is easily removed from the iron. Serve immediately or keep warm in an oven preheated to 200C/gas 6, until ready to serve.

Pancetta and cinnamon waffles

- 80 grams chopped walnuts
- 1 tbsp vegetable oil, plus 80 ml, plus extra for greasing the waffle iron
- 3 slices pancetta (125 gr), about ½ cm thick, diced into ½ cm pieces
- 420 gram Waffle mix (or your own recipe)
- 2 eggs
- 360 ml water
- 1,5 tsp ground cinnamon
- 0,5 tsp salt
- 120 ml maple syrup

Preheat the oven to 180 degrees C/Gas 6. Spread the walnuts in an even layer on a baking sheet. Bake for 10 to 12 minutes until toasted. Set aside to cool.

Preheat and lightly grease the waffle iron.

Heat the oil in a medium skillet over medium-high heat. Add the pancetta and cook until brown and crispy, about 3 to 5 minutes. Transfer the pancetta to a paper towel-lined baking sheet to cool.

Combine waffle mix, eggs, vegetable oil, water, cinnamon, and salt in a large mixing bowl. Using a whisk, blend the ingredients together until smooth. Stir in the pancetta. Pour the batter into the preheated waffle iron. Cook waffles for 3 to 4 minutes until golden brown.

Place waffles onto serving plates. Sprinkle with the chopped walnuts and drizzle with maple syrup. Serve immediately.

Pumpkin waffles with maple walnut apples



Ingredients for the waffles:

- 130 gram soft flour
- 30 gram wheat germ
- 65 gram granulated sugar
- 1 tbsp baking powder
- 1 tsp pumpkin pie spice
- 0,5 tsp freshly grated nutmeg
- 0,5 tsp fine salt
- 180 ml milk
- 125 gram pumpkin puree
- 60 gram melted butter

- 60 ml melted vegetable fat (transfat free)
- 1 large egg
- 1 large egg white

Ingredients for the topping:

- 30 to 45 gram unsalted butter
- 2 crisp apples peeled and sliced thinly
- 80 gram pure maple syrup
- 50 gram toasted walnuts

For the waffles:

Preheat the waffle iron to medium heat.

Whisk the flour, wheat germ, sugar, baking powder, spice and salt together in a large bowl.

Beat the milk, pumpkin, melted butter, and melted shortening, egg and egg white together in a bowl. Make a well of the dry ingredients in the centre and pour in the wet ingredients. Whisk together to make a slightly lumpy batter.

Pour and spread about 240ml batter into the waffle iron. Cover and cook until crisp and a rich golden brown, about 7 mins. (Try to resist the temptation to open the waffle iron too soon. Steam will puff out of the iron while the waffles cook, when this stops the waffle is cooked.) Repeat with the remaining batter. Serve hot with the apples.

For the topping:

Melt the butter in a skillet over medium heat. Add the apples and let cook until slightly browned, but still crisp, about 4 mins. Add the maple syrup and walnuts and toss to coat.

Sweet potato waffles



Ingredients

- 350 gram peelend and cubed sweet potatoes
- 250 gram plain flour
- 1 tbsp baking powder
- 0,5 tsp salt
- 6 egg whites, at room temperature
- 240 ml milk
- 55 gram firmly packed light brown sugar
- 60 gram butter, melted
- 1 tbsp grated orange rind
- Vegetable spray, for waffle iron

Put the cubed sweet potatoes in a steamer basket. Place the basket in a large pot of simmering water that is no closer than 5cms from the bottom of the steamer. Allow the potatoes to steam for 20 minutes or until they are fork tender. Mash the cooked potatoes and set them aside.

whisk together flour, baking powder, and salt in a large bowl and set aside.

In another bowl combine the sweet potatoes, milk, brown sugar, butter, and grated orange rind. Stir the sweet potato mixture into the flour mixture and thoroughly combine.

Beat the egg whites until stiff peaks form. Gradually fold the egg whites into batter 1/3 at a time. The batter will be thick. Place 2 scoops of batter onto the preheated, oiled waffle iron, and cook until lightly browned, about 5 to 6 minutes.

Serve immediately.