

A Cookbook Collection

Waffles

From Lilly Higgins' Dream Deli

Makes 4-5 waffles

Ingredients:

- 150g plain flour
- $\frac{3}{4}$ tsp baking powder
- 30g Demerara sugar
- 1 egg
- 250ml milk
- 50g butter melted, plus more for cooking

Method:

- Sieve the flour and baking powder together into a bowl and then stir in the sugar.
- In another bowl whisk together the egg and milk. When they are fully combined pour in the melted butter and whisk together again.
- Make a little well in the flour and sugar mixture and pour in the liquid ingredients.
- Whisk everything together until the batter is well combined and there are no large lumps of flour.
- Preheat your waffle iron and then brush with a coating of the remaining melted butter. Carefully ladle in the batter. I ladle 3 tablespoons of the batter into the middle of the waffle grid and allow it to spread to the edges when the lid is closed. Refer to your own waffle iron manual to see how much batter you should use at a time.
- Lower the lid and cook until the waffles are fluffy and golden. Mine take approx. six minutes.
- Serve with a dusting of icing sugar and any other toppings you would like.

Suggested toppings:

- Bacon and maple syrup
- Eggs, avocado, salsa and sour cream,
- Fresh fruit and natural yoghurt
- Berry compote from frozen berries with whipped cream
- Apple caramel sauce
- Bananas fried in sugar and rum
- Ice cream and chocolate sauce