

BELGIAN WAFFLES

[white sauce & strawberries]



5 waffles



1 hour

INGREDIENTS

WAFFLES »

- 2 cups Buttermilk heated to 105°F
- 3 TBSP sugar
- 2 tsp yeast
- 1 1/2 teaspoons baking powder
- 1/2 tsp salt
- 1/2 tsp cinnamon (optional)
- 1/2 cup melted butter
- 3 eggs; beaten
- 1/2 - 1 tsp Vanilla extract
- 2 1/4 cups flour

WHITE SAUCE »

- 1/3 cup sugar
- 2 TBSP corn starch
- 1/4 tsp salt
- 2 cups milk
- 3 TBSP heavy cream
- 2 eggs
- 1 tsp vanilla extract
- 2 TBSP butter

TOPPING »

- Strawberries cut into pieces or Strawberry jam

DIRECTIONS

- In a bowl/mixer; add heated buttermilk, sugar and yeast. Mix to incorporate, rest for 10 minutes to bloom.
- Add the remaining ingredients in order; baking powder, salt, cinnamon, melted butter, beaten eggs, vanilla extract, mix until well combined.
- Add in the flour and mix lightly just until flour is incorporated. Do not over-mix.
- Cover and rest for 30 minutes, meanwhile make the white sauce.
- In a saucepan; mix together sugar, cornstarch, and salt. Whisk in milk, cream, and eggs. Over medium-high heat mixture until bubbles pop on the edges. STIR CONTINUOUSLY. Mixture will burn onto saucepan if you dont stir.
- Remove from heat; stir in vanilla extract and butter. Cover until waffles are ready.
- Heat waffle maker, spray with non-stick spray. Add 1 cup* of waffle mixture and cook according to waffle maker directions. Until golden. Set onto a rack to avoid soggy waffles. Continue until all the mixture is used.

*my waffle maker uses 1 cup per batch. Test with less if you have a smaller waffle maker.
~ Enjoy the Belgian Waffles topped with white sauce and strawberries.