

GILLIAN'S WAFFLES



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Hier is my wafel resep. Wat lekker is, as ek melk het wat suur geword het, vries ek die melk en gebruik dit in hierdie resep. Anders vat ek vars melk, en sit 2 eetlepels asyn by, en laat staan so bietjie voordat ek met die resep begin. Dit maak die wafel soveel lekkerder.

2 cups cake flour
2 tsps sugar
2 tsps baking powder
1 tsp bicarb of soda
pinch salt

Mix together in mixing bowl

2 large eggs
4 tablespoon oil
250 ml soured milk

Beat the wet ingredients together and pour it into the dry ingredients.

Mix all together with a wooden spoon to form a batter.

Warm the waffle iron first, and then bake the waffles for approx 3 minutes.

This recipe will make 8 flower shaped waffles, but I always double the recipe. If any are left over, I freeze them and just toast them when needed again. It is nice a crispy.

You can also mix some ham and cheese into the batter if you feel like savoury waffles

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