

Kogan 1000W Waffle Maker KAWFFLMKRXA Recipe Book

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Belgian Waffle Batter I

Ingredients: Option 1 (with egg yolks, oil, whipped egg whites and a little sugar)

- 2 cups flour
- 4 tsp baking powder
- ½ tsp salt
- ¼ cup sugar
- 2 eggs, separated
- 2 cups milk
- ½ cup oil

Method

1. Sift the dry ingredients together in a large bowl. Set aside.
2. Separate the eggs and in a small bowl, beat the eggwhites until stiff.
3. In another bowl, lightly beat the egg yolks, add milk and oil and stir to combine. Add the mixture to the dry ingredients, mix well and fold in the beaten eggwhites.
4. Bake the waffles in the preheated Waffle Maker.

Belgian Waffle Batter II

Ingredients: Option 2 (a sweeter version with egg yolks, melted butter and whipped egg whites)

- 2 cups flour
- 3½ tsp baking powder
- ¼ cup sugar
- 2 eggs, separated
- 1½ cups milk
- 1 cup butter, melted
- 1 tsp vanilla extract

Method

1. Sift the dry ingredients together in a large bowl. Set aside.
2. Separate the eggs and in a small bowl, beat the eggwhites until stiff.
3. In another bowl, lightly beat the egg yolks, add milk, butter and vanilla and stir to combine. Add the mixture to the dry ingredients, mix well and fold in the beaten eggwhites.
4. Bake the waffles in the preheated Waffle Maker.

Belgian Waffle Batter III

Ingredients: Option 3 (with whole meal flour, eggs, melted butter and buttermilk)

- 1 cup all-purpose flour
- 1 cup wholemeal flour
- ½ tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 3 tbsp sugar
- 3 eggs
- 60g melted butter
- 2 cups buttermilk (at room temperature)

Method

1. Sift the dry Ingredients together in a large bowl. Set aside.
2. In another bowl, beat together the eggs and butter and then add the buttermilk.
3. Add the wet ingredients to the dry ingredients and stir until combined.
4. Bake the waffles in the preheated Waffle Maker.

Waffle Batter with Greek-Style Yoghurt

Ingredients: Option 4 (with rolled oats, Greek-style yoghurt and almond milk)

- 2 cups rolled oats
- ½ tsp salt
- 1 tsp baking soda
- ½ tsp cinnamon
- 1 tbsp agave syrup
- ¼ cup plain, non-fat Greek yoghurt
- ¾ cup unsweetened almond milk
- 1 large egg
- ⅜ cup coconut oil, melted
- ½ tsp vanilla extract

Method

1. In a blender, pulverise the rolled oats until they reach a flour-like consistency.
2. Add salt, baking soda and cinnamon and pulse a few times to combine.
3. Add the wet ingredients to the dry and blend until smooth. If too thick, add a little more almond milk.
4. Bake the waffles in the preheated Waffle Maker.
5. Serve with sweet, fresh berries.

Savoury Waffles with Cheese

Ingredients:

- 2 cups all-purpose flour
- 1½ tsp baking soda
- 1 tsp baking powder
- ¼ cup grated Parmesan cheese
- ¼ cup grated Havarti cheese
- 1 tsp sugar
- 2 large eggs
- 5 tbsp melted butter
- 2 cups buttermilk
- Freshly ground black pepper to taste

Method

1. In a large bowl, whisk the eggs with the butter and buttermilk. Set aside.
2. In another bowl, mix the flour with the baking powder and baking soda until combined, then add to the wet mixture and whisk until smooth. Stir in the remaining ingredients until well combined.
3. Bake the waffles in the preheated Waffle Maker.
4. Serve with creme fraiche, tomato soup or on their own as a party snack.