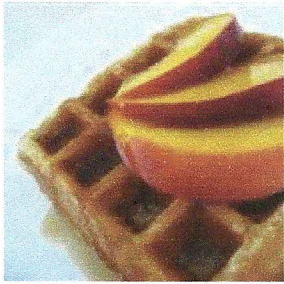


Cinnamon Belgian Waffles allrecipes.com



Rated: ★★★★★

Submitted By: Stephanie Knewasser

Photo By: Dianne

Prep Time: 10 Minutes

Cook Time: 15 Minutes

Ready In: 25 Minutes

Servings: 3

"I tried several Belgian waffle recipes after getting my iron. In the end, I combined my 1st choice with my husbands favorite to come up with this recipe."

INGREDIENTS:

- | | |
|----------------------------|----------------------------|
| 2 egg yolks | powder |
| 1 teaspoon vanilla extract | 1/2 teaspoon baking soda |
| 1 cup buttermilk | 1/2 tablespoon white sugar |
| 1/4 cup butter, melted | 1/4 teaspoon salt |
| 1 cup all-purpose flour | 2 egg whites |
| 1 1/2 teaspoons baking | 1 pinch ground cinnamon |

DIRECTIONS:

1. Preheat your waffle iron.
2. In a medium bowl, whisk together the eggs, vanilla, buttermilk and butter until well blended. Combine the flour, baking powder, baking soda, sugar, salt and cinnamon; stir into the buttermilk mixture. In a separate bowl, whip the egg whites with an electric mixer until stiff. Fold into the batter.
3. Spoon batter onto the hot waffle iron, close, and cook until golden brown. Waffles are usually done when the steam subsides.

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