

Christmas Tree Waffles with Nutella®

Easy

1 h 15 min



INGREDIENTS

for 8 servings

6 tbsp unsalted butter

4 tsp brown sugar

1 tsp salt

1 ¼ cups cold milk

2 large eggs, cold

1 tsp vanilla extract

1 cup all-purpose flour

1 cup whole wheat flour

1 ¼ tsp instant dry yeast (not rapid-rise)

¼ tsp baking soda

Berries, optional

8 tbsp Nutella® hazelnut spread, 1 tbsp per serving

METHOD

**1**

Melt butter in a saucepan on medium-high heat, stirring and scraping with a heat-resistant spatula as it bubbles, and cook until the butter is golden brown.

Remove from heat and immediately stir in sugar, salt, and milk, followed by eggs. Sift in flour until smooth. Finally, add yeast and baking soda, and stir to combine. You can cook the waffles at this point or place the batter in the refrigerator to rest and develop flavor overnight.

**2**

Remove from heat and immediately stir in sugar, salt, and milk, followed by eggs. Sift in flour until smooth. Finally, add yeast and baking soda, and stir to combine. You can cook the waffles at this point or place the batter in the refrigerator to rest and develop flavor overnight.



3

In the morning, set the waffle iron to medium and pre-heat until the indicator is ready; if using cast iron, brush lightly with safflower, vegetable, or canola oil.

Add 1½ cups of batter (depending on the size of your waffle iron) and cook until golden brown, 5 - 7 minutes depending on the depth and heat of your waffle iron.



4

Cooked waffles can be held on a rack in a warm oven while remaining batches are cooked.

Cut each waffle into triangles and layer in the shape of a tree.

Decorate with berries and spread a serving of Nutella® hazelnut spread, garnish with fresh berries and serve with a glass of milk.