

RECIPE

Belgian Waffle with Berries and Nutella®

Medium

30 min



INGREDIENTS

for 4 portions

2 cups (500 mL) all-purpose flour

2 tsp (10 mL) baking powder

1 tsp (5 mL) baking soda

1/2 tsp (2 mL) salt

1 2/3 cups (400 mL) milk

1/2 cup (125 mL) plain 2% yogurt

2 eggs

1/3 cup (75 mL) vegetable oil

1 tsp (5 mL) vanilla

Topping:

1 cup (250 mL) sliced strawberries

1/4 cup (60 mL) Nutella®



To prepare this delicious recipe, 1 tsp of Nutella® per person is enough to enjoy!

STEPS

- 1** | In bowl, whisk together flour, baking powder, baking soda and salt. In separate bowl, whisk together milk, yogurt, eggs, oil and vanilla; stir into flour mixture just until moistened.
- 2** | Heat waffle iron according to manufacturer's directions. Pour about 1 cup (250 mL) batter into waffle iron; cook waffles according to manufacturer's directions, about 3 to 5 minutes or until golden and crisp. Repeat with remaining batter.
- 3** | Garnish: Garnish each waffle with strawberries and 1 tbsp. (15 mL) Nutella®.