

RECIPE

# Belgian waffle with berries and Nutella®

Medium

4 Portions

30 min



## INGREDIENTS

### for 4 portions

2 cups (500 ml) all-purpose flour

2 tsp (10 ml) baking powder

1 tsp (5 ml) bicarbonate of soda

1/2 tsp (2 ml) salt

1 2/3 cups (400 ml) milk

1/2 cup (125 ml) plain 2% yoghurt

2 eggs

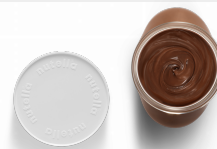
1/3 cup (75 ml) vegetable oil

1 tsp (5 ml) vanilla

### Topping

1 cup (250 ml) sliced strawberries

1/4 cup (60 ml) Nutella®



**Aby przygotować ten pyszny przepis, wystarczy 15 g kremu Nutella® na 1 porcję!**

## METHOD

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

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What is better than a scrumptious Belgian waffle? Only a **Belgian waffle with berries and Nutella®**, of course! Try it out now!