

RECIPE

Belgian waffle with berries and Nutella®

Medium

30 min



INGREDIENTS

for 4 servings

- 2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 2/3 cups milk
- 1/2 cup plain 2% yogurt
- 2 eggs
- 1/3 cup vegetable oil
- 1 tsp vanilla

Topping

- 1 cup sliced strawberries
- 1/4 cup Nutella®



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

METHOD

- 1** | In a bowl whisk together flour, baking powder, baking soda and salt. In a separate bowl, whisk together milk, yogurt, eggs, oil and vanilla. Stir into flour mixture until it is moistened.
- 2** | Heat a waffle iron according to manufacturer's directions. Pour about 1 cup 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 of Nutella®.

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#nutellarecipe**

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