

RECIPE

# Belgian waffle with berries and Nutella®

Medium

30 min



## INGREDIENTS

for 4 portions

2 cups (500ml) all-purpose flour

2 tsp (10ml) baking powder

1 tsp (5ml) bicarbonate of soda

1/2 tsp (2ml) salt

1 2/3 cups (400ml) milk

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

2 eggs

1/3 cup (75ml) vegetable oil

1 tsp (5ml) vanilla

60g Nutella® - 1 heaped teaspoon (15g) per portion

### Topping

Sliced strawberries

To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!



## 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 (250ml) 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 heaped teaspoon (15g) 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!