

QUICK & EASY Waffles

Recipe:

2 extra large eggs
20 g sugar (any sugar you prefer is totally fine for this recipe)
40 g oil or melted butter (I used rice bran oil)
55 g full cream milk
150 g self raising flour
1/4 tsp baking powder
5 g vinegar
20 g water (optional)
Vanilla to taste
Pinch salt (optional)

You will need:

2 medium mixing bowls
Metal whisk
Sieve
Large spoon or scoop
Silicone spatula
Serving plate
Waffle iron or maker
Your favourite waffle toppings

Method

Into a medium bowl or jug combine the eggs, vanilla, salt (if using), sugar, oil or melted butter and whisk thoroughly to create a smooth emulsion, add in the vinegar and stir well. Set aside.

Sieve the flour and baking powder into a separate mixing bowl. Pour the egg mixture into the flour and stir together with a whisk to create a smooth batter. If the batter is a little too thick, add up to 20 g water and whisk thoroughly to combine. The consistency should still be of a thick paste.

This mixture can be covered and stored in the fridge until needed (a few hours or over night is completely fine) or cooked right away.

Allow your waffle maker to heat as per instructions and grease if necessary. Pour large scoopfulls of batter into the centre of the waffle iron and close the lid.

Each waffle maker may have different settings, so it's important to find the right combination to suit your taste.

My personal preference is a golden amber colour with crunchy exterior and soft interior – my waffle setting cooks for 3 minutes 55 seconds.

Remove cooked waffles from the maker and enjoy right away with your favourite toppings or cool for a snack later on.

My preferred way to cool waffles is on a cooling rack to keep that crunchy crust.

If not consumed within 2 hours store in an airtight container in the fridge for 2-3 days. Storing waffles will cause them to soften again.

Re-heat waffles in a toaster or oven at 160 degrees C for 5-8 minutes, until crisp and hot again.