

WAFFLES MARDI GRAS

Ingredients (For 12 waffles)

- 250 g wheat flour
- 80 g caster sugar
- 1 sachet vanilla sugar
- ½ packet baking powder
- 1 pinch of salt
- 4 eggs
- 3 dl whole milk
- 60 g melted butter

Preparation:

Mix the flour, salt and baking powder in a mixing bowl. Form a well in the centre.

Beat the eggs with the milk, sugar, vanilla sugar and butter.

Gradually incorporate the liquid mixture into the flour mixture using a whisk.

The batter should be smooth and fluid.

Leave to rise for 30 minutes.

Butter the waffle iron and pour the batter into the moulds. Cook the waffles until they are golden brown. Once the waffles have cooled, separate them in halves.

Sprinkle with powdered sugar or maple syrup to serve.

