



RECIPES



1701 ALMOND HONEY NOUGAT WAFFLES

1701 ALMOND HONEY NOUGAT WAFFLES

Makes 8 - 10

INGREDIENTS

150g self-raising flour
30ml castor sugar
5ml baking powder
1,25ml fine salt
1 egg (xl)
250ml buttermilk
5ml vanilla extract
30ml butter, melted and cooled
100g Almond honey nougat,
roughly chopped

TO SERVE

Icing sugar, for dusting
Greek yoghurt
Honey
Sliced strawberries, raspberries,
blueberries, fresh cherries
Vanilla bean ice cream
Hot chocolate sauce

METHOD

Sift the flour, sugar, baking powder and salt together in a mixing bowl.

In a jug, lightly whisk together the egg, buttermilk, vanilla and butter. Pour the wet ingredients into the dry and mix to combine. Add the almond pieces and fold through.

Heat a waffle iron until hot.

Spray with non-stick cooking spray or brush with coconut oil.

Pour about a $\frac{1}{4}$ cup of batter per waffle onto each grid and cook for several minutes, or until the waffles are golden on both sides. Transfer to a baking sheet and keep warm in the oven while cooking the remaining waffles.

Dust the waffles with icing sugar and serve with fresh berries, honey and yogurt, for breakfast or brunch. Waffles are lovely for dessert, too. Serve with vanilla bean ice cream, cherries and warm chocolate sauce.