

Brussels Waffle

Ingredients

- 2 tsp active dry yeast
- 3/4 cup whole milk warmed to about 90 F
- 3 tbsp sugar
- 1 tsp vanilla extract
- 7 tbsp melted butter
- 1 1/2 cups all-purpose flour
- 2 eggs
- 1 pinch salt
- 3/4 cup sparkling water

Equipment

- Waffle Iron

The Recipe

- Dissolve yeast in lukewarm milk and cover and rest for 20 minutes or until bubbles appear.
- Separate the eggs, adding the egg yolks to the yeasted milk, along with the melted butter, vanilla extract, and dry ingredients (flour, salt, sugar). Set egg whites aside.
- Mix well using a rubber spatula, then cover the bowl and let the batter rest in a warm place until the dough has doubled in size (roughly one hour, or up to overnight in the refrigerator covered in plastic wrap).
- Preheat your Belgian waffle maker.
- Beat the egg whites until frothy, then add the beaten egg whites and sparkling water to the yeast dough to make it runny.
- Spray the preheated waffle iron with nonstick cooking spray, then pour 1 cup batter into the hot waffle iron and cook the Belgian waffle batter until your waffle is golden brown and crispy.
- For best results, eat immediately dusted with powdered sugar!
- If you are making waffles for a crowd, put your homemade waffles on a baking sheet in an oven preheated to 200 F to keep warm.

