

SOUR CREAM WAFFLES

I've always had a lot of respect for waffles. Although it may seem like an easy dessert, which is, it is important to find the right batter to create beautifully golden and crispy waffles. My first waffles turned out horribly. Despite the guaranteed recipe, I ended up scrubbing the waffle maker for an hour. And so, I hid it in the closet again for a long time.

However, I did not give up and after some time I tried them again. I tested and improved the batter several times to make it fluffy and easy to work with. And I also recommend having a good quality waffle maker.

About 8 waffles will come out of the given amount, of course it depends on the type you have. We serve them not only for breakfast, but also as dessert. You can serve with whatever you like - yogurt, whipped cream, chocolate, fruit, nuts. The great thing is that the recipe is very variable depending on the season.

And some final tips:

- This variant is with sour cream, but you can replace it with, for example, ricotta - I have tried the recipe with that as well.*
- There is not a lot of sugar in the recipe, you can make up for the sweetness with fruit, honey, chocolate, etc.*
- You can also prepare the recipe in savory version, remove a little sugar and add, for example, Parmesan.*

INGREDIENTS

(Makes 8 pcs based on the waffles maker type)

250 g all-purpose flour
3 spoons granulated sugar
pinch of salt
1 baking powder (7 g)
2 eggs
90 g melted and cooled butter
180 g room temperature sour cream
250 ml milk at room temperature

sour cream, fresh fruit for decoration

INSTRUCTIONS

1. Mix flour, sugar, salt, and baking powder in a bowl.
2. Add eggs, melted butter, milk, and cream and mix into a smooth fluffy batter. The batter should be a little thicker than for pancakes.
3. Heat up the waffle maker and gradually pour the batter. The baking time depends on the type of waffle maker, the time can vary from 5-8 minutes. For this "flower" waffle maker, I used 1 scoop of batter per 1 portion.
4. Serve with sour cream, fruit, honey, nuts, chocolate and everything we like.