

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 (extra large)
- 250ml Buttermilk
- 5ml Vanilla extract
- 30ml Butter, melted and cooled
- 100g Almond Honey Nougat and 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 ¼ 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.