

Belgium Waffles



About this Dish

The Belgian waffle, revered for its thick appearance and deep, syrup-destined pools, was initially called the Brussels waffle when it first appeared at the 1958 Brussels World Fair. Four years later, stamped with a new name that resonated with geographically challenged Americans, the Belgian waffle traveled to Seattle, Washington, and was showcased at the Century 21 Exposition. The Belgian waffle was first sold topped with strawberries and whipped cream at this exposition. Following the show, the Belgian waffle became a popular breakfast treat at diners around the country.

Ingredients

- 2 cups all purpose flour
- 3/4 cups sugar
- 3 1/2 tsp baking powder
- 3 large eggs, separated, room temperature
- 1 1/2 cups whole milk
- 1 cup butter, melted
- 1 tsp vanilla extract

Total time: **33 minutes**

Serves: **3-5**

Try this!

- To easily clean your waffle iron, use a spatula to remove any excess dough and sugar while the iron is still warm.
- Belgian pearl sugar can be found at most kitchen stores and online at Amazon.
- Reheat in the oven instead of the microwave to keep them crispy.



1 PREP DRY INGREDIENTS

In a medium bowl, combine flour, sugar, and baking powder. Set bowl aside.



2 PREP BATTER

In an additional bowl, lightly beat egg yolks. Add milk, butter, and vanilla. Mix well.



3 MIX BATTER

Stir batter into the dry ingredients until just combined. Be careful not to over-mix the batter, as this could lead to chewy waffles.



4 ADD EGG WHITES

In a third bowl, beat egg whites until stiff peaks form. Next, fold the egg whites into the batter.



5 BAKE BATTER

Bake batter in a preheated waffle iron. Follow the waffle mix instructions and bake until each waffle is golden brown.



6 SERVE AND ENJOY

Serve waffles with fresh fruit, powdered sugar, or syrup, and enjoy!