



School of Culinary Art



Cinnamon Spiced Belgian Waffle

By Chef Kabelo Segone

Ingredients

- 6 Eggs
- 3 cup Milk
- $\frac{3}{4}$ cup Sugar
- 1 t Salt
- 1 t Vanilla
- 4 t Baking powder
- 4 cups Flour
- 100g Butter unsalted
- 1 T Ground Cinnamon
- 1 can Spray and Cook

Method

- 1 Pre-heat waffle iron.
- 2 Have two mixing bowls to separate the egg yolks and egg white Once separated, you can whisk your egg whites until soft peak.
- 3 In the bowl with the egg yolks, add the milk, melted butter, and vanilla extract. Whisk that together until combined.
- 4 Next, add in the flour, baking powder, sugar, salt, and cinnamon. Stir until it comes together, do not over mix.
- 5 Add the soft peak egg whites into the batter and fold it in.
- 6 Ladle the batter in the waffle mixture, do not over fill.
- 7 Once Cooked Top with a generous dollop of Vanilla Ice cream and Fresh Blue berries
- 8 Finish off with a dusting of icing sugar.