

SAVOURY WAFFLES



INGREDIENTS

Serves 6 - 8

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500 g (1 sachet)	Master Sweet Batter R/P (08169030)
2 tsp	Baking powder
4 tsp	Flavamate (04102010)
1½ cups	Milk
2 cups	Water
2 Tbsp	Butter/Margarine, melted

METHOD: Sift the Master Sweet Batter, baking powder and Flavamate together. In a jug, mix the milk, water and melted butter/margarine. Whisk the wet mixture into the dry ingredients until smooth and lump-free. Decant into a pouring jug and allow to rest for ± 10 minutes. Heat a waffle maker and grease with non-stick spray or lightly brush with oil. Spoon ± 60 - 100 g of batter onto the base of the waffle maker (depending on machine size). Close the machine and allow to cook until golden brown. Serve topped with crispy chicken & slaw; boerewors & chakalaka; chilli mince; cheesy corn; creamy spinach and feta or use to make waffle burgers.