

Daniel's Belgian Waffles

From Nelson's Kitchen
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This is a dairy-free version of Belgium waffles that was adapted from the *Better Homes and Gardens Cookbook*. Prepare the batter the night before and cook the waffles in the morning. The batter stays in the fridge for a day. If keeping for a longer time, add a teaspoon of sugar and a pinch of baking soda right before cooking — the yeast eats up all the sugar and turns the batter slightly sour, the baking soda compensates for that and helps with browning.

Ingredients:

- 1 3/4 cups (14 oz) almond milk
- 2 Tbs (3/4 oz) sugar
- 1 Tbs yeast
- 1/3 cup (66 grams) unflavoured oil
- 2 eggs
- 1/2 teaspoon salt
- 2 1/4 cup (11 1/4 oz) flour
- 1/4 teaspoon cinnamon

Equipment:

- One whisky balloon.
- One spatula.
- One waffle iron.

Procedure:

1. Mix the batter

- In a bowl or large measuring container with a pouring spout measure the almond milk, add the sugar and the yeast, mix briefly and let it stand for 5 to 10 minutes to activate the yeast.
- Add the oil, eggs, salt and mix well with a whisk.
- Add the flour and the cinnamon and mix well with the whisk but do not over mix. The batter should be lumpy.
- Cover the recipient with plastic wrap and put in the refrigerator overnight.

2. Cook the waffles

- Pour batter in an electric waffle iron set to the cooking setting desired.
- Spread a small amount of margarine (or butter) on top of each waffle and serve immediately with maple sirup.