



TRADITIONAL LIEGE WAFFLE RECIPE

For approximately 30 waffles

Ingredients:

- 2 lbs of flour
- 12 oz of butter
- 1 lbs of sugar
- 3 eggs
- 3 oz of fresh baker's yeast
- vanilla sugar or cinnamon to taste

Instructions:

Melt the butter in a saucepan. In a large bowl, combine and mix well the flour, baker's yeast (previously mix the yeast with a bit of milk), the eggs, the melted butter, vanilla and sugar. If the dough is too tough to mix, add some milk. Let the dough rise, then divide in small patties. Let the patties rise and bake.

Baking Instructions:

Pre-heat the Equipex Waffle baker for 15 min the day of cooking:

- Plug in the waffle machine.
- Set the thermostat at 450°F.
- Keep the waffle machine closed during the preheating time.

Cook the waffles:

Open the waffle machine and spray oil on the bottom and top plates. Pour the batter into the bottom plate. Close the waffle maker. Baking time: 3 min at 450°F. After 3 min, open the waffle machine and remove a golden waffle with the waffle fork. Add some sugar, jam, chocolate, Nutella and other toppings. Enjoy your tasty treat!