

# - Buttermilk Waffles & Hot Berry Sauce -

breakfast > Buttermilk Waffles & Hot Berry Sauce



makes 10 and ready in about 30 minutes

## Shopping LIST:

2 eggs, 430ml buttermilk, 60ml sunflower oil, 1 spoon sugar, ½ teaspoon ground cinnamon, ¼ teaspoon baking soda, 235g flour, 2 teaspoons baking powder, ¼ teaspoon sea salt, 120g frozen berries, 1 spoon butter, 1 teaspoon sugar.

Best served with: *maple syrup* and plain *yogurt*.

## Method:

- In a large bowl, beat **2 eggs** until smooth. Add **430ml buttermilk**, **60ml sunflower oil**, **1 spoon sugar**, **½ teaspoon ground cinnamon** and **¼ teaspoon baking soda**. Beat well. Add **235g flour**, **2 teaspoons baking powder** and **¼ teaspoon sea salt**, beating further. The waffles mixture should be a little more consistent than a thick sour cream. Pour into a large graduated jug.
- Preheat the waffle maker to *medium-high heat*. Grease the upper and lower plates with suitable cooking oil and cook waffles according to your waffle maker's instructions. The baking process takes approx. **4 minutes**.
- To make the hot berry sauce, cook **120g frozen berries**, **1 spoon butter** and **1 teaspoon sugar**, gently in a saucepan, over medium-high heat, for 4-5 minutes.
- Divide the waffles between plates and serve immediately, with maple syrup, berry sauce and plain yogurt.

"bon appétit"



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