TAYLOR & COLLEDGE

Gingerbread Waffles with Vanilla Cream



Preparation: 30 mins
Portions: 4 Portions

Ingredients

For the gingerbread waffles

100 g Treacle
15 g Light Brown Sugar Light
2 Large Eggs
350 g Plain Flour
2 tsp Baking Powder
0.5 tsp Baking Soda
1 tsp Salt
3 tbsp Gingerbread Spice
2 tbsp Taylor & Colledge Vanilla Bean Extract
360 ml Whole Milk
150 g Unsalted butter

For the vanilla cream

150 ml Double Cream
100 g Creme Fraiche
60 g Icing Sugar
1 tbsp Taylor & Colledge Vanilla Bean Paste

Preparation

1. Preheat the waffle iron.
2. In a large mixing bowl, whisk together the flour, baking powder, baking soda, salt, and gingerbread spice.
3. In a separate bowl, whisk together the vanilla extract, milk, melted butter, black treacle, eggs, and brown sugar until well combined.
4. Stir the wet mixture into the dry mixture until just combined.
5. Grease the hot waffle iron with more melted butter or cooking spray. Drop about ½ cup(280g) of batter into the centre of the waffle iron (adjust depending on your waffle maker size).
6. Cook until the waffle is golden brown and crispy, about 3 to 5 minutes, or according to your waffle maker instructions. Place on a wire rack.
7. For the vanilla cream, whip the double cream until stiff. Whisk together the double cream, crème fraîche, icing sugar, and Vanilla Paste until well combined. Set aside.
8. Serve the waffles with the vanilla cream and fresh fruit.