

Gingerbread Waffles with Vanilla Cream

Total Time:

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 & Deledge Vanilla Bean Extract

360 ml Whole Milk

150 q Unsalted butter

For the vanilla cream

150 ml Double Cream100 g Creme Fraiche

60 g Icing Sugar

1 tbsp Taylor & Dolledge 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.