



# Belgian waffles

Beat butter, sugar and vanilla sugar with the whisks of the mixer until light and fluffy. Add one egg after another and mix thoroughly.

Mix flour, baking powder and salt and stir it into the dough alternately with the buttermilk.

Heat the waffle iron. Grease with a little butter and pour in a small ladle of dough per waffle. Bake the waffles in 4-6 minutes until golden brown.

Serve with cooked fruits and cream, if desired.

## Ingredients

150 g soft butter  
50 g sugar  
1 small sachet vanilla sugar  
3 eggs  
250 g flour  
1 tbsp baking powder  
1 pinch of salt  
200 g buttermilk

In addition:  
Butter to grease  
Waffle iron

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