

BC EGGNOG WAFFLES



Yields:
6 Large Waffles

INGREDIENTS

4	BC Eggs	4
2 cups	All Purpose Flour	500 ml
1 tbsp	Baking Powder	15 ml
2 tbsp	Granulated Sugar	30 ml
½ tsp	Cinnamon	3 ml
½ tsp	Nutmeg	3 ml
2 cups	BC Eggnog	500 ml
½ cup	Melted BC Butter, salted	125 ml
1 tsp	Vanilla	5 ml



DIRECTIONS

1. Preheat waffle iron to 350 F (180 C).
2. Separate BC Eggs and place in two separate bowls.
3. Whip the egg whites until stiff peaks form and set aside.
4. In a large mixing bowl, sift together flour, baking powder, sugar, cinnamon, and nutmeg.
5. Add the BC Eggnog to the flour mixture and mix thoroughly (but as little as possible).
6. Stir in the eggs until just combined.
7. Add the melted BC Butter and vanilla and mix gently until combined.
8. Gently fold in the whipped egg whites to preserve as much air as possible.
9. Pour desired amount of batter to the waffle iron and cook until golden brown.
10. Serve waffles warm with butter and pure maple syrup.