

Crispy waffles

Ingrédients

- 150g flour
- 60g sugar
- 1 pinch of salt
- 4 eggs
- 200g whole milk
- 6g baking powder
- 1 teaspoon of vanilla flavouring
- 15g sunflower oil

Préparation

1. This is a quick and easy recipe (if you exclude the 2h30 resting time of the dough of course!
2.), and perfect if you are looking for crispy waffles!
3. With this dough you will get waffles that are crispy on the outside and soft inside.
4. The recipe is deliberately not very sweet, you can adapt it according to the accompaniment of your waffles or simply add some powdered sugar after cooking.
5. Prep time : 10 minutes + 2h30 rest + cooking For a dozen servings : Ingredients : flour sugar 1 pinch of salt 4 eggs whole milk baking powder 1 teaspoon of vanilla flavouring sunflower oil Recipe : Mix flour, salt and baking powder.
6. Stir in egg yolks and oil, then milk and vanilla.
7. Let the dough rest for a minimum of 2h30.
8. Next, beat the egg whites until stiff and fold them gently into the previous dough.
9. Cook your waffles according to the instructions of your device.
10. All that's left is to take out the spread, sugar, melted chocolate, ice cream, maple syrup.
11. and enjoy!