🧇 Belgian Waffles Lab

Culinary 1 · Unit 3 · Level 2 · Tue 10/6 (Blue) · Fri 10/9 (Gold)



Name: _____ Date: _____ Period: _____

Makes about 4 waffles. Mrs. Dyches' recipe: Belgian Waffles (her link: thesaltymarshmallow.com, could not be opened) — standard version, check with Mrs. Dyches — standard version, check with Mrs. Dyches — standard version, check with Mrs. Dyches.

🧺 Batter (standard version)

- ☐ 🌾 **1 cup** flour
- ☐ 🍚 **1 Tbsp** sugar
- ☐ 🥄 **2 tsp** baking powder
- ☐ 🧂 **¼ tsp** salt
- ☐ 🥚 **1** egg
- ☐ 🥛 **1 cup** milk
- ☐ 🧈 **3 Tbsp** butter, melted
- ☐ 🍦 **½ tsp** vanilla

👩‍🍳 Steps: check each box when you finish

- [ ] 1 🔌 Plug in the waffle iron to heat.
- [ ] 2 🥣 Whisk flour, sugar, baking powder, and salt.
- [ ] 3 🥚 In another bowl, whisk egg, milk, melted butter, vanilla.
- [ ] 4 🥄 Pour wet into dry. Stir **just until mixed**.
- [ ] 5 🖌️ Grease the hot iron.
- [ ] 6 🧇 Pour about ½ **cup** batter in the middle. Close the lid.
- [ ] 7 ⏲️ Cook until the light says done or steam stops (3-5 minutes).
- [ ] 8 🍓 Lift out with a fork. Add toppings. Photo!

💡 *Her Canvas link (The Salty Marshmallow) did not open for us. This is a standard recipe: check it against her copy.*