

## BUTTER WAFFLES



### Type of dish :

Desserts

### Categories :

Bakery and confectionery

Dairy and egg products and derivatives

### Ingredients

- ✓ 120 g butter
- ✓ 500 g flour
- ✓ 1/2 l water
- ✓ 1/2 l full cream milk
- ✓ 40 g yeast
- ✓ 1 teaspoon granulated sugar
- ✓ 5 eggs

### Préparation

Separate the egg whites and yolks, whisk the whites until stiff, reserve the yolks.

Mix the milk with the water. Add the yeast mixed with a little lukewarm water, add the well beaten egg yolks and the sieved flour. Blend thoroughly into the mixture.

Carefully incorporate the stiffly beaten egg whites with a spatula into the mixture. Finish by adding the melted butter.

Cook in an unbuttered heated waffle iron.

