

## Norwegian Waffles "Vaffler"

My great grandparents were from Norway. Growing up, my grandparents and mom used to make Norwegian waffles. The Norwegians do not serve Vaffler for breakfast, but serve them as a type of dessert or snack; however, they are not usually served as a dessert after dinner, only with coffee other times of the day. They are a family favorite of ours and I wish to share them with you! Norwegian waffles are cake-like and can be served with jam or whipped cream on top. Enjoy!



### Norwegian Waffles "Vaffler"



#### Ingredients:

- 1/2 cup sugar
- 1 1/2 cup milk
- 3 large organic eggs
- 1 stick melted butter
- 1 teaspoon baking powder
- 1/2 teaspoon vanilla sugar (powdered sugar)
- 1/2 teaspoon ground cardamom (or you could use part nutmeg part cinnamon)
- 2 cups flour

Note: Equipment: waffle iron (a Norwegian heart shaped waffle iron works best, but use a regular American waffle iron if that's all you have. Do not use a Belgian waffle iron, the pockets are much too deep for these waffles.)

Whisk together sugar, milk and eggs.

2. Add the melted butter.

3. In a separate bowl mix together the baking powder, vanilla sugar, cardamom and flour.

4. Stir the dry mixture into the wet mixture.

5. Whisk it until smooth and lump-free batter. Let it stand and swell for 15 minutes.

6. Heat waffle iron and pour 1/3 cup batter onto waffle iron. Wait for iron to beep, then remove waffle when completely cooked. Repeat until you have used up all the batter.

7. Top with American toppings such as blueberries and maple syrup or try some traditional Norwegian toppings...just not all at once: brown caramelized goat cheese (called Gjetost, can be found at Whole Foods Market), sour cream, strawberry jam, fresh strawberries, butter and sugar, cinnamon sugar, or ice cream.



Mrs. Verheeck (Ms. V's mom), Ms. Verheeck when she was a little girl, Grandma & Grandpa Lunde.