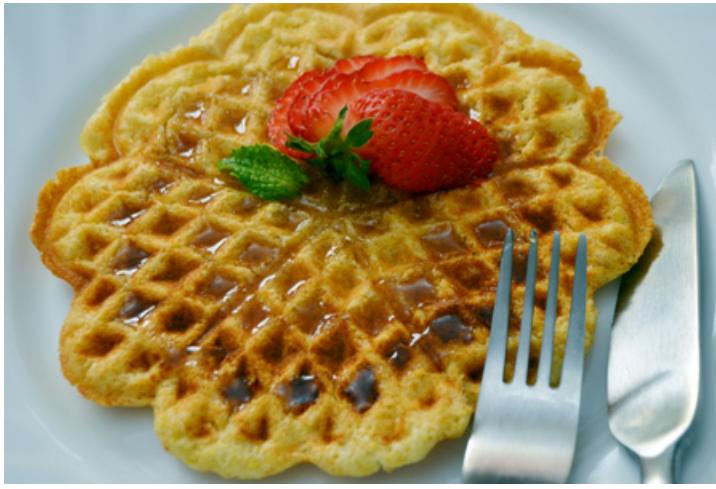




Posted on 5 September 2013

by Ritu Chaturvedi

Waffle with Maple Syrup



Ingredients

2 cups Pillsbury Pancake Mix
100ml Milk
2 tsp salted butter
1/4 tsp vanilla essence powder
1 tsp Baking Powder
2 tbsp powdered sugar
2 tbsp Orange juice
Oil for greasing
For Toppings:
2 tbsp Maple syrup
4 strawberries

Preparation Time

15

min

Cooking Time

10

min

Preparation

- 1 Melt Butter and mix with milk, in a bowl.
- 2 Sieve the flour, baking powder and vanilla powder.
- 3 Mix it with butter and milk, add sugar and orange juice.
- 4 Mix it with spoon to make a smooth batter. Keep it for 10 minutes to rest.
- 5 Pour batter in to greased waffle trays. Close and bake it for 7-8 minutes
- 6 Serve hot with Maple syrup and fresh strawberry.

Cooks Note

Preparation time: 15 minutes

Cooking time: 10 minutes