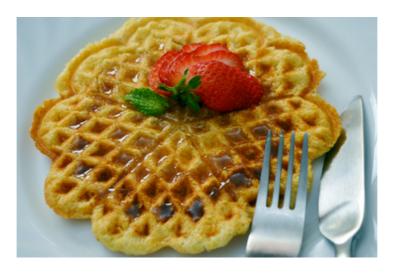


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by Ritu Chaturvedi

## Waffle with Maple Syrup



## Ingredients

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