

WAFFLE BATTER



Preparation : 10 min - **Resting :** 1 hr - **Cooking :** - - **Equipment :** -

Ingredients : 12 waffles

- 250 g plain flour - 75 g caster sugar - 1 level tbsp baking powder - 2 pinches salt - 400 ml milk - 75 g butter - 3 eggs

1. Put the flour, sugar, diced butter, milk, eggs and salt in the main bowl fitted with the metal lade and the Blendermix.
2. Blend for 1 minute, then add the baking powder via the feed tube.
3. Blend for 2 minutes or until the batter is smooth.
4. Leave the batter to rest in the fridge for at least 1 hour.
5. Pour a small amount of batter into your waffle-maker. Cook according to the manufacturer's instructions.

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■

